La Buena Vida.be
VINOS DE VITICULTOR

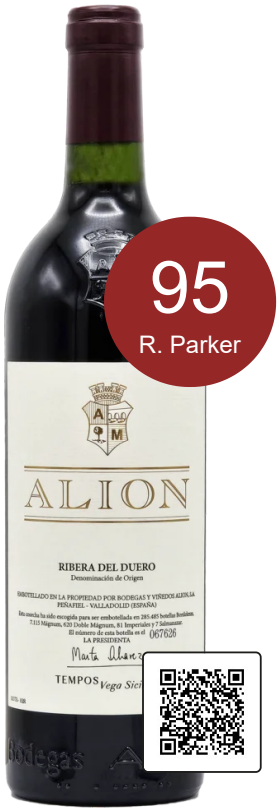
La Buena Vida
The Reference for wines from Spain

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Alión 2022

Alión - Vega Sicilia - 75 cl.



1994 was the first vintage of this wine. The bodega was bought in 1992. Meanwhile, the family has constantly been investing in the cellar and viticultural equipment. In 2000, stainless steel fermentation tanks were replaced by large oak vats and the oak barrel cellar was equipped with air conditioning; more recently, a new bottling line was also installed.

Vinification
Alión undergoes barrel ageing that can vary between twelve and fourteen months. This variation is due to the plot-based vinification approach, which allows each parcel to be treated according to its specific character and the nature of the vintage. Alcoholic fermentation takes place in large wooden vats (foeders), followed by ageing in new French oak barriques. A small percentage of the wine is aged in concrete tanks

Storage potential
Drink as from : 2026
Best moment : 2032-2036
Until : 2042

To serve
18°C. Decanting is recommended during the 6 first years after bottling.

Trial analysis
Alión's philosophy is different from Vega Sicilia's. Alión makes modern wines, 100% Tempranillo Fino. After fermentation, the wine is aged for 12 months is French new oak barrels. Then it stays for 18 months in bottle. Its style is close to modern Bordeaux Grands Crus. Both concentrated and refined, fleshy and elegant. This great wine is a tribute to the graciousness of Tempranillo.

Wine style:
Continental, powerful gourmet wine

Assembly
Tinto Fino (100%)

Region:
Castilla y León

Appellation:
D.O. Ribera del Duero

Wine estate:
Alión - Vega Sicilia

Biological

Description domain

Alión is one of Spain's greatest wines - a classic. This is the modern top estate of the owners of Vega Sicila (also in Ribera del Duero, some 10 kilometers away). Alion is a juicy and solid wine, with a great aging potential. Great wine indeed!