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VINOS DE VITICULTOR

La Buena Vida
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Alegre Valgañón, Tinto 2023

Alegre Valgañón - 75 cl.



This blend of Tempranillo and Grenache is the estate's flagship wine. The Tempranillo comes from their usual vines between Sajazarra and Fonzaleche. The Grenache comes from old vineyards in the Rioja Baja, in Cardenas.

Vinification
Harvested in small baskets. 10 to 20% of the grapes are not de-stemmed. Fermentation with the indigenous yeasts from the vineyard. Then 14 months of ageing in vats of various ages and capacities.

Storage potential
Drink as from: 2025
Best moment: 2026-2028
Until: 2029

To serve
Best put in a decanter before serving.

Trial analysis
Nice, bright red colour. Red fruit on the nose, with some floral notes. On the palate, a little stiff at first; but soon, with air, it becomes more and more velvety; fruity finish. A very good price-quality relation. Slurp!

Wine style:
Continental, fruity and mineral

Assembly
Tempranillo (80%), Garnacha (20%)

Region:
La Rioja

Appellation:
D.O.C. Rioja

Wine estate:
Alegre Valgañón

Biological

Description domain

Alegre-Valgañón is a new estate which is part of the Rioja'n'roll movement: young winemakers who want to bring new life into this very classic appellation, with a new approach. In Sajazarra, a small village of some 100 inhabitants at the Western tip of Rioja Alta, near the Cantabrica range and the Ebro river, Oscar and Eva work only with organic vines and make wine like their grandparents used to. This sub-zone has the most Atlantic climate of the Rioja. The couple started from scratch, which gave them the opportunity to work in a regenerative way. The produce their own organic manure and regard their vines as parts of a larger environment, trees and plants. This is why they show such respect for their terroir and the life therein.