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VINOS DE VITICULTOR

La Buena Vida
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Alegre Valgañón, Carra Sto Domingo 2024

Alegre Valgañón - 75 cl.



This was their first fully owned vineyard (they bought it in 2016). Beautiful plot of over 100-year-old vines in Fonzaleche. Rioja of Grand Cru level.

Vinification
Vineyard originally planted to make Clarete. Here, however, the result is red. 35% of the Garnacha blanca ferments together with the Tempranillo. Spontaneous fermentation in a large 500-litre open foudre with 30% full bunches. Elevage of 20 to 24 months on Slovenian wooden foudres.

Storage potential
Drink as from: 2026
Best moment: 2028-2032
Until: 2036

To serve
Best to decant. Pour into a Burgundy glass

Trial analysis
Bright light red in the glass. nice sparkle. In the nose, spicy Pinot-noir notes. Almost a Mediterranean Burgundy-like nose. On the palate elegant, fine and juicy tannins. Complex finish. Wine to put away yet !

Wine style:
Continental, elegant gourmet wine

Assembly
Garnacha (60%), Calagraño, Malvasia, Viura

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.