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VINOS DE VITICULTOR

La Buena Vida
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Alegre Valgañón, La Calleja Tempranillo 2021

Alegre Valgañón - 75 cl.



One of their grand crus, from a vineyard in Fonzaleche, planted by Eva and her father in 1992. La Calleja is a classic in the making. Pure Tempranillo expression from authentic winemakers.

Vinification
Planted on a very poor stretch of sandstone soil with orientation north-east. This is one of the coolest places in Rioja. The wine is harvested manually in small baskets. Then maceration and fermentation with 10% full bunches. Fermentation takes place on a large 40hl wooden foudre. After several weeks, further 20-month élevage on a 30hl foudre.

Storage potential
Drink as from: 2023
Best moment: 2026-2028
Until: 2031

To serve
Best decanted. Serve in a large Bordeaux glass

Trial analysis
Beautiful bright red in the glass. Onset with red forest fruits and very fine wood notes. Top end of elegant Tempranillo. Everything beautifully blended. Raggy tannins and long elegant finish. Great classic in the making.

Wine style:
Continental, elegant gourmet wine

Assembly
Tempranillo (95%), Garnacha Blanca (5%)

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.