La Buena Vida.be
VINOS DE VITICULTOR

**La Buena Vida**
The Reference for wines from Spain

Lichtstraat
Verlipark Unit B.1.26
2400 Mol

+32 (0)14 45 13 03
info@labuenavida.be
www.labuenavida.be

# Alegre Valgañón, Clarete 2024
## Alegre Valgañón - 75 cl.




Typical clarete: a blend of red grapes (Garnacha tinta) and white grapes (Viura). This is a fine example of a “Blouge” wine, a contraction of blanc and rouge. Historically a very classic style for this region, it is now rarely produced.

**Vinification**
The grapes come from an 80-year-old vineyard where red and white vines are planted together. Three days of maceration with whole clusters for the red grapes and destemmed for the white grapes. The white and red grapes are co-fermented to create a fresh wine positioned between a white and a light red wine. Pressing up to 65%, followed by fermentation with only natural yeasts in concrete and stainless steel tanks. The wine subsequently undergoes malolactic fermentation.

**Storage potential**
Drink as from: 2025
Best moment: 2025-2027
Until: 2029

**To serve**
Best to decant. Serve in a Burgundy glass

**Trial analysis**
Lovely light rosé in colour. In the nose, lovely red fruit with mineral undertones. Lots of tension in the mid-palate and a nicely complex finish. Very original!

**Wine style:**
Continental, powerful gourmet rosé wine

**Assembly**
Garnacha, 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.