

Alonso López Crianza

2018

López Alonso



Rioja DOCa

RATINGS HISTORY

90

James Suckling
vntg 2019, 2018

94

Wine Enthusiast
vntg 2018

90

Robert Parker (WA)
vntg 2015



GRAPE VARIETY

Tempranillo, Graciano

ALCOHOL %

14.5%

TERROIR

Age: More than 40 years old.
Soil: Calcareous clay and sandstone.
Altitude (m): 550.
Sustainable farming.
Hand harvested.

VINIFICATION

Malolactic fermentation took place in cement vats during 2 months by indigenous yeasts and also in new french barrels during 6 months .

AGING

Aged 14 months in new french oak barrels of 225L. The wine rest in bottle during at least 8 months before being released to the market

PAIRING

Perfect pairing with iberico bellota ham, roasted lamb, beef Wellington, fillet mignon, suckling pig and all important dishes

LOGISTICS

12 pack | 31,8 cm x 23,7 cm x 30 cm | 15 Kg

VMF | 60 cs 12 | 900 Kg | 175 cm

TASTING NOTES

Deep ruby. Bright, clean and full red. Explosive aromas of crushed raspberry, lavender, rosemary, violet, smoke and coffee. With uncanny roundness, Alonso López fills the mouth leaving an impression of velvet red berries and minerals. Finishes extremely long and magically fresh.

