

ALONSO LÓPEZ RESERVA



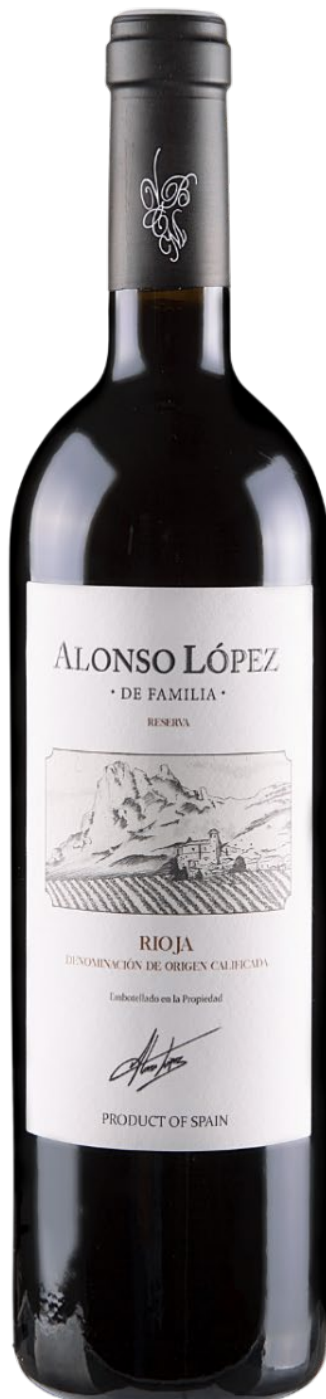
López Alonso



Rioja DOCa

RATINGS HISTORY

90	James Suckling vntg 2017
92	Wine Enthusiast vntg 2016
92	James Suckling vntg 2016
91	James Suckling vntg 2012
91	Robert Parker (WA) vntg 2011
92	Wine & Spirits vntg 2011
92	Vinous vntg 2011



GRAPE VARIETY

100% Tempranillo.

ALCOHOL %

14.5%

TERROIR

Age: More than 50 years old.

Soil: Calcareous clay and sandstone.

Altitude (m): 550.

Sustainable farming.

Hand harvested.

VINIFICATION

100% Tempranillo from more than 50 years old vines.

Malolactic fermentation took place in french barrels and stay in contact with fine lees for the first 6 months.

AGING

Aged 22 months in new french oak barrels, and rest in bottle during at least 18 months before to be released to the market

PAIRING

Perfect pairing with Iberico bellota ham, beef with mushroom sauce, rib eye steak with parmesan and salad, grilled lamb chops with garlic and rosemary.

LOGISTICS

6 pack | 16 cm x 23 cm x 35,5 cm | 7,8 Kg

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

VMF | |
| 60 cs 12 | 900 Kg | 175 cm

TASTING NOTES

Creamy bouquet, dark chocolate, tobacco and sexy oak spices.

Outstandingly persistence, glossy tannins and refined finish.

www.thespanishwines.com

