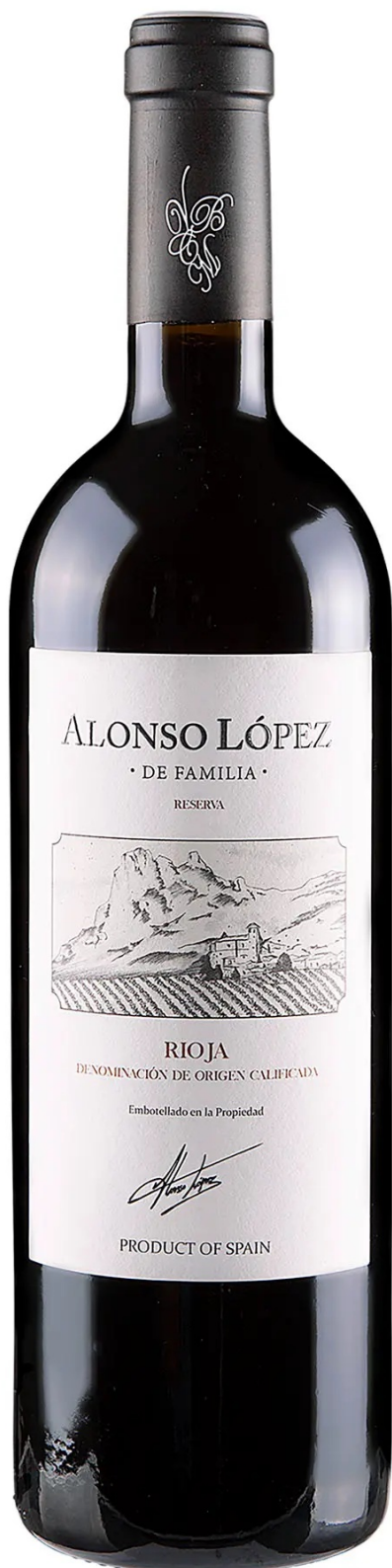


ALONSO LÓPEZ RESERVA

LÓPEZ-ALONSO



COUNTRY Spain

GRAPE VARIETY

100% Tempranillo.

ALC. % 14.5

VINEYARDS

Age: More than 50 years old.

Soil: Calcareous clay and sandstone.

Altitude (m): 550.

Sustainable farming.

Hand harvested.

Sustainable farming. Hand harvested.



APPELLATION

Rioja DOCa

ELABORATION

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

TASTING NOTES

Creamy bouquet, dark chocolate, tobacco and sexy oak spices. Outstandingly persistence, glossy tannins and refined finish.

RATINGS

- 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

LOGISTICS

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

12 PACK
31,8 x 23,79 x 30
cm |
15 Kg

VMF
60 cs 12 | 900Kg |
175cm

EUROPALLET
100 cs 6 | 780Kg |
202,5cm