

RIOJA, SPAIN

# Alegre Valgañón



## TECHNICAL INFORMATION

Alegre Valgañón is located in Rioja's far west, with vineyards around the villages of Fonzaleche, and Sajazarra, and Galbárruri. Situated at the base of the Obarenes Mountains, the sub-zone is among the coolest in Rioja, and many of Rioja's most esteemed names long sourced Tempranillo for their top blends there. No artificial fertilizers, herbicides or pesticides are employed, and harvesting is done by hand.

**Established:** 2010

**Proprietors/Winemakers:** Oscar Alegre and Eva Valgañón

**Appellation:** Rioja

**Soils:** Limestone-rich clay with sand. Sandstone (and sand) become bigger components in vineyards closer to the mountain bases.

## THE WINES

|                                  | Vineyard & Grapes   | Winemaking   | Average Production |
|----------------------------------|---|--|--------------------|
| <b>Rioja Blanco</b>              | Very old 90% Viura and 10% young Garnacha Blanca from a vineyard in Galbárruri.   | Grapes are slow-pressed with their stems and fermented in stainless before transfer to wood. Aged 10 months in used French <i>demi-muids</i> .   | 350 cases          |
| <b>Rioja Tinto</b>               | 75% Tempranillo from the Obarenes zone, and 25% Garnacha from Cárdenas.   | Fermented with ~ 25% stems in large wood, concrete and steel tanks. Macerations last roughly 30 days. Aged for 18 months in a mix of used barrels ranging in size from <i>bocoi</i> to <i>foudre</i> . | 1,300 cases        |
| <b>Rioja Clarete</b>             | A vineyard of mixed Garnacha and Viura vines in Cordovin. The blend is roughly 70% Garnacha and 30% Viura.                            | Following the ancient <i>clarete</i> style, red and white grapes are macerated together for ~3 days before pressing and settling. Aging is 6 months in stainless steel tanks.                          | 300 cases          |
| <b>Rioja Garnacha</b>            | Selected from 2 vineyards in Sajazarra (planted 1950s on chalk) and Cardenas (planted 1940s on red clay).                             | Grapes are co-fermented and up to 40% of the stems are used. Maceration lasts up to 5 weeks, and the wine is aged in used 500L and 1,000L barrels.   | 240 cases          |
| <b>Rioja "Carra Sto Domingo"</b> | A 100+-year-old vineyard with 65% red and 35% white varieties. The vines are planted on 3 terraces with chalky sandstone rock.        | Fermented in 2 open 500L barrels with ~30% stems, and macerated for a month. Aged in one <i>bocoi</i> and one <i>barrique</i> (both used) for 14 months.   | 80 cases           |
| <b>Rioja "Bahierra"</b>          | A single-vineyard with multiple exposures and vines planted between 40 and 100 years ago. 60% Tempranillo, 30% Viura, and 10% others. | Fermented in a single open 500L barrel with ~25% stems, and macerated for ~3 weeks. Aged in one used <i>bocoi</i> for 14 months.   | 55 cases           |