

RIOJA, SPAIN

Alegre Valgañón



OVERVIEW

Established: 2010

Proprietor: Oscar Alegre and Eva Valgañón

Winemaker: Oscar Alegre and Eva Valgañón

Alegre Valgañón is located in far Western Rioja, at the base of the Obarenes Mountains. Soils here are similar to those in Alavesa/Alta, with a lime-rich marl base. Sandstone (and sand) become bigger components in vineyards closer to the mountain bases.

VINEYARD INFORMATION

Soils: Limetone-rich clay with sand.

Vines: Several vineyards around the village of Fonzaleche, and Sajazarra, and Galbárruri

Elevation: ~560m average

Appellation: Rioja

Harvest: By hand in cases.

Traditional/sustainable viticulture is employed, with only organic fertilizers and without herbicides.

THE WINES

	Fruit Source	Avg Yeilds	Aging	Avg Prod
Rioja Blanco	Very old 90% Viura and 10% young Garnacha from a vineyard in Galbárruri.	35 hl/ha	10 months in used French demi-muids.	350 cases
Rioja Tinto	75% Tempranillo from the Obarenes zone, and 25% Garnacha from Cárdenas.	35 hl/ha	18 months in a mix of used French barrels. [Note: Some new barrels have been added as the project has grown, but only to build capacity.]	1,300 cases
Rioja Clarete	A vineyard of mixed Garnacha and Viura vines in Cordovin (Valle Najerilla). The blend is roughly 80% Garnacha and 20% Viura.	35 hl/ha	6 months in stainless steel tanks.	300 cases

WINEMAKING

Whites are slow-pressed with their stems and fermented in stainless before transfer to wood.

Reds are fermented with ~ 25% stems in large wooden vats, and supplemental concrete and steel tanks. Macerations last roughly 30 days.

The couple employs primarily used French wood, in sizes from barrique to demi-muids to foudre for aging their whites and reds.

Clarete is an ancient style of wine that was once prominent in northern Spain. Alegre Valgañón's Clarete macerates red and white grapes together for ~3 days before pressing and settling.