

RIOJA, SPAIN

# Alegre Valgañón



## TECHNICAL INFORMATION

Alegre Valgañón is located in Rioja's far west, at the base of the Obarenes Mountains, with several vineyards around the villages of Fonzaleche, Sajazarra, and Galbárruli. All estate vineyards are worked with organic and regenerative viticulture; only organic fertilizer is employed and no artificial pesticides are used. 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 from a vineyard in Galbárruli.	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 wooden vats, and supplemental concrete and steel tanks. Macerations last roughly 30 days. Aging is 18 months in a mix of used French barrels ranging in size from <i>barrique</i> to <i>foudre</i> .	1,300 cases
<b>Rioja Clarete</b>	A vineyard of mixed Garnacha and Viura vines in Cordovin (Valle Najerilla). The blend is roughly 80% Garnacha and 20% Viura.	Following the ancient <i>clarete</i> style of winemaking once prominent in northern Spain, red and white grapes are macerated together for ~3 days before pressing and settling. Aging is 6 months in stainless steel tanks.	300 cases