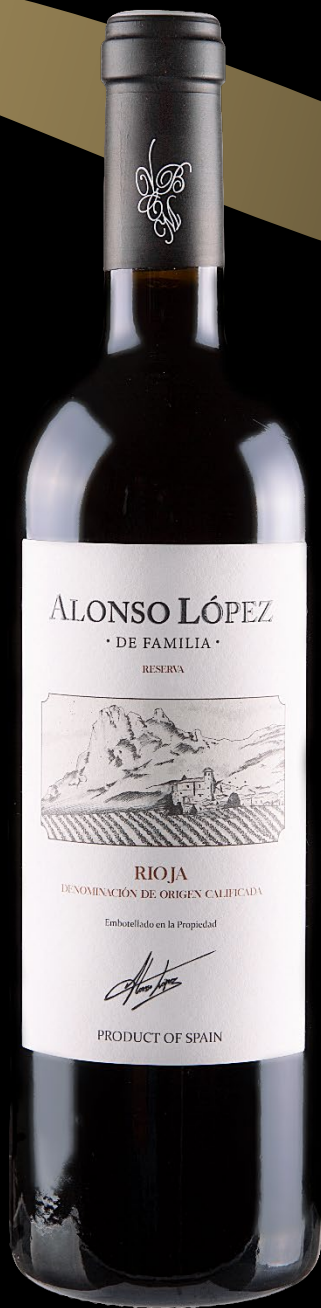




ALONSO LÓPEZ

· DE FAMILIA ·

RESERVA



GRAPE VARIETY

Tempranillo



VINEYARD

Age: +70

Soil: Calcareous clay and sandstone

Altitude (m): 550



ANALYTICS

Alcohol Content: 14%



VINIFICATION

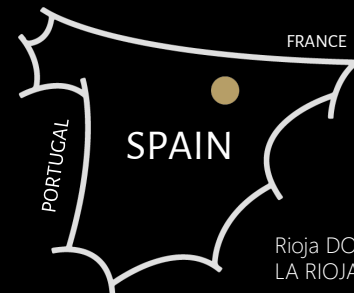
Hand harvested.

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.



LOPEZ - ALONSO
ALTA VITICULTURA

Rioja DOCa
LA RIOJA, SPAIN



TASTING NOTES

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



PAIRING

Perfect pairing with Iberian bellota ham, beef with mushroom sauce, steak tartar, rib-eye steak with parmesan and salad, grilled lamb chops with garlic and rosemary and all important dishes.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
35,8 cm	26,3 cm	30 cm	15 Kg	60 cs	900 Kg