



# ALONSO LÓPEZ

· DE FAMILIA ·

CRIANZA

94

Wine Enthusiast

Vntg 2018

90

James Suckling

Vntg 2019, 2018

90

Wine Advocate  
R. Parker

Vntg 2015



## GRAPE VARIETY

Tempranillo, Graciano



## VINEYARD

Age: +40

Soil: Calcareous clay and sandstone

Altitude (m): 550



## ANALYTICS

Alcohol Content: 14%



## VINIFICATION

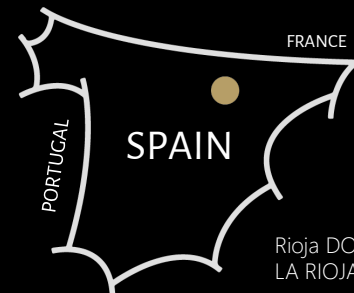
Hand harvested.

Malolactic Fermentation takes place in cement vats during 2 months by indigenous yeasts and also in new French barrels during 6 months.



Aged 14 months in new French oak barrels of 225L, and rest in bottle during at least 18 months before to be released to the market.

## AGING



LOPEZ - ALONSO  
ALTA VITICULTURA

Rioja DOCa  
LA RIOJA, SPAIN



## TASTING NOTES

Deep ruby. Bright, clean and full red. Explosive aromas of crushed raspberry, lavender, rosemary, violet, smoke and coffee. With uncanny rounded, Alonso López fills the mouth leaving an impression of velvet red berries and minerals. Finishes extremely long and magically fresh.



## PAIRING

Perfect pairing with Iberian bellota ham, beef wellington, filet mignon, suckling pig 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     |