

Alegre Valgañón, Clarete 2023

Alegre Valgañón - 75 cl.

Typical Clarete : blend of red grapes (Garnacha tinta) and white grapes (Viura). Traditionally very classic for this region, but hardly made by anyone anymore.



Vinification

The grapes come from an 80-year-old vineyard where red and white vines are planted together. Maceration of 3 days with full bunches for the red grapes and destemmed for the white grapes. Pressing to 65% and then fermentation (natural yeasts only) on cement and inox cuves. The wine then also receives its malolactic fermentation.



Storage potential

Drink as from: 2024
Best moment: 2024-2026
Until: 2028



To serve

Best to decant. Serve in a Burgundy glass



Trial analysis

Lovely light rosé in colour. In the nose, lovely red fruit with mineral undertones. Lots of tension in the mid-palate and a nicely complex finish. Very original !

Description domain



Wine style:

Continental, powerful gourmet rosé wine



Assembly

Garnacha, Viura



Region:

La Rioja



Appellation:

D.O.C. Rioja



Wine estate:

Alegre Valgañón



Biological