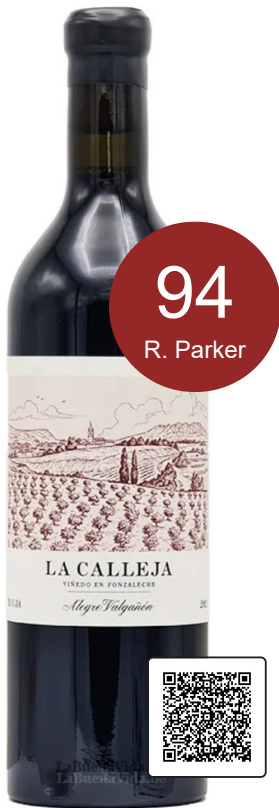


## Alegre Valgañón, La Calleja Tempranillo 2021

### Alegre Valgañón - 75 cl.

One of their grand crus, from a vineyard in Fonzaleche, planted by Eva and her father in 1992. La Calleja is a classic in the making. Pure Tempranillo expression from authentic winemakers.



#### Vinification

Planted on a very poor stretch of sandstone soil with orientation north-east. This is one of the coolest places in Rioja. The wine is harvested manually in small baskets. Then maceration and fermentation with 10% full bunches. Fermentation takes place on a large 40hl wooden foudre. After several weeks, further 20-month élevage on a 30hl foudre.



#### Storage potential

Drink as from: 2023  
Best moment: 2026-2028  
Until: 2031



#### To serve

Best decanted. Serve in a large Bordeaux glass



#### Trial analysis

Beautiful bright red in the glass. Onset with red forest fruits and very fine wood notes. Top end of elegant Tempranillo. Everything beautifully blended. Raggy tannins and long elegant finish. Great classic in the making.

Description domain



#### Wine style:

Continental, elegant gourmet wine



#### Assembly

Tempranillo (95%), Garnacha Blanca (5%)



#### Region:

La Rioja



#### Appellation:

D.O.C. Rioja



#### Wine estate:

Alegre Valgañón



Biological