

ALONSO LÓPEZ Crianza

Casado Morales



COUNTRY	Spain
APELLATION	Rioja
VARIETY	Tempranillo, Graciano
AGE OF VINES	40
FARMING	Practicing organic
SOIL	Calcareous clay and Sandstone
ALTITUDE	550 meters
FERMENTATION	Hand Harvested, 90% Tempranillo and 10% Graciano. Malolactic Fermentation took place in cement vats (2 months) by indigenous yeasts and also in new French barrels (6 months). (2 months) in cement vats.(2 months) in cement vats.
AGING	14 months in 225L new French oak barrels, 8 months in bottle.
ALCOHOL CONTENT	14%
PAIRING	Perfect pairing with Iberico bellota ham, roasted lamb, beef wellington, fillet mignon, suckling pig and all important dishes.

TASTING NOTES

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.

RATINGS HISTORY

90 Points by Wine Advocate (Robert Parker); Vintage 2015.

LOGISTICS

Packing: 12 bottles			
L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 kg
Palet: 56 cases x12 bottles			
L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 kg