

ALONSO LÓPEZ Crianza

Casado Morales



COUNTRY Spain
APPELLATION Rioja D.O.Ca.
VARIETY Tempranillo, Graciano
AGE OF VINES 40
FARMING Sustainable farming
SOIL Calcareous clay and sandstone
ALTITUDE 550m

VINIFICATION

Malolactic fermentation took place in cement vats during 2 months by indigenous yeasts and also in new French barrels during 6 months

AGING

14 months in new French oak barrels of 225L. The wine rest in bottle during at least 8 months before being released to the market

ALCOHOL CONTENT

14.5 %

PAIRING

Perfect pairing with Ibérico bellota ham, roasted lamb, beef Wellington, fillet mignon, suckling pig and all important dishes

TASTING NOTES

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

RATINGS HISTORY

- **90 WA (Robert Parker)**, vntg 2015.



LOGISTICS

Shipper 12 bottles				Pallet; 56 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.52 In	9.37 In	11.85 In	16 Kg	39.37 In	47.25 In	55 In	916 Kg