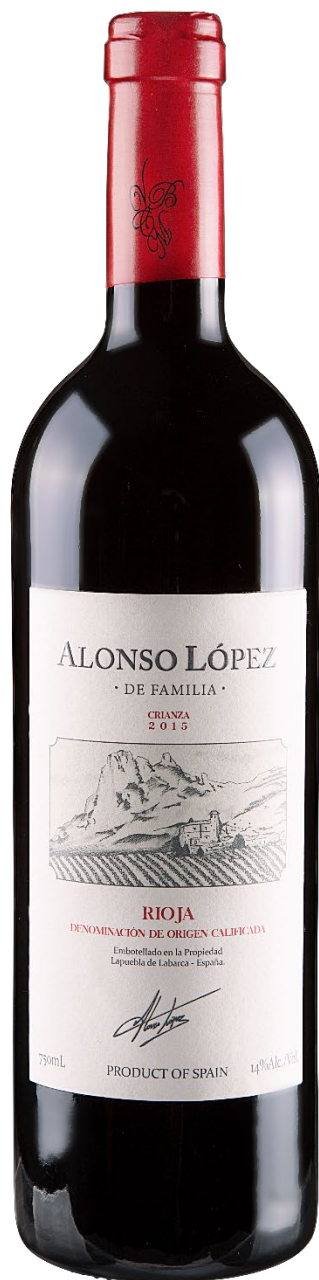


ALONSO LÓPEZ Crianza

Casado Morales



COUNTRY

Spain

APPELLATION

Rioja D.O.C.a.

GRAPE VARIETY

Tempranillo, Graciano

AGE OF VINES

>40

FARMING

Sustainable farming. Zero residue wine.

SOIL

Calcareous clay and sandstone

ALTITUDE

550 meters.

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 %

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

- **90 James Suckling;** vntg 2019, vntg 2018
- **90 Robert Parker (Wine Advocate);** vntg 2015



LOGISTICS

Shipper 12 bottles				VMF Pallet 56 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.6In	9.37In	11.85In	16Kg	39.37In	47.25In	55In	916Kg