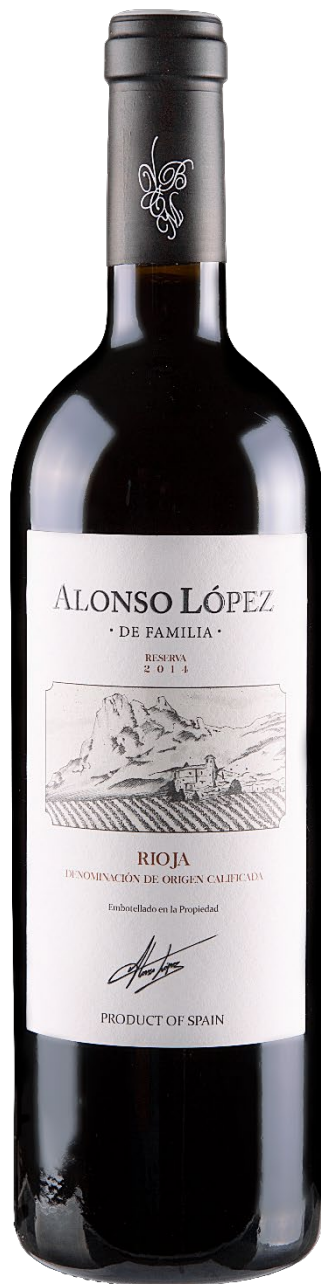


# ALONSO LÓPEZ Reserva

Casado Morales



## COUNTRY

Spain

## APPELLATION

Rioja D.O.Ca.

## GRAPE VARIETY

Tempranillo

## AGE OF VINES

+ 50

## FARMING

Sustainable farming

## SOIL

Calcareous clay and sandstone

## ALTITUDE

550m

## VINIFICATION

Hand Harvested, 100% Tempranillo from more than 40 years old vines. Malolactic Fermentation took place in French barrels and stay in contact with fine lees for the first 6 months

## AGING

22 months in new French oak barrels, and rest in bottle during at least 18 months before to be released to the market

## ALCOHOL %

14.5 %

## PAIRING

Perfect pairing with Ibérico bellota ham, beef with mushroom sauce, rib-eye steak with Parmesan and salad, grilled lamb chops with garlic and rosemary and all-important dishes

## TASTING NOTES

Creamy bouquet, dark chocolate, tobacco and sexy oak spices. Outstandingly persistence, glossy tannins and refined finish.

## RATINGS

- **92 James Suckling.** vntg 2016
- **91 James Suckling.** vntg 2012
- **91 Wine Advocate. Robert Parker.** vntg 2011
- **92 Wine & Spirits.** vntg 2011
- **91 Vinous.** vntg 2011



## 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