

LUIS R BLANCO TXURI



VIÑALESA
WINE GROUP

LUIS R

Grape variety

80% Viura, 20% Malvasía

Vintage year

2024

Origin

D.O.C. Rioja Alavesa

Alcohol content

13°

Wine Type

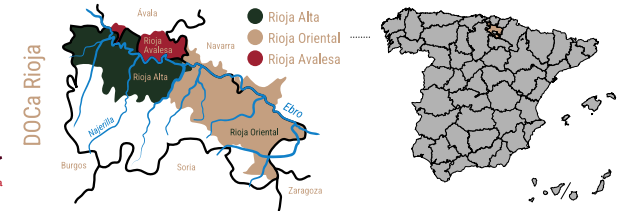
White Young Dry

Winemaker

Alfredo Rodríguez Urarte

Vineyards

Owned vineyards



Vineyards and Terroir*

The estate's vineyards are located on 43 hectares in Lanciego, in the subregion of Rioja Alavesa.

Rioja Alavesa is characterized by a cooler climate with Atlantic influence, limestone soils, and high-altitude vineyards (400-700 meters), which allows for slow grape ripening. The soils in Alavesa are predominantly limestone and clay-limestone, which contribute to wines with high minerality, elegance, and structure. The annual average precipitation ranges from 300 to 600 mm. In Rioja Alavesa, the average winter temperature is 5-8°C, while summer temperatures reach 25-30°C. This, combined with cool nights, ensures slow and even grape ripening, preserving freshness and acidity in the wines. Such conditions help form the vibrant flavor and aroma of the grapes.

Vinification

The grapes are hand-harvested from late September to mid-October in small trailers with a capacity of up to 3,000 kg. Manual selection takes place directly in the vineyard. The grapes undergo direct pressing without maceration. Controlled fermentation occurs in stainless steel tanks at a temperature of 12-15°C for 25 days. The wine is aged in stainless steel tanks with weekly bâtonnage.

Notes from Our Winemaker

A clear, bright straw-yellow color with a grayish tint at the edges. The aroma in the glass reveals pineapple, citrus fruits, apple, and pear. This wine pairs excellently with fish and seafood dishes, including baked or fried fish, shellfish, oysters, mussels, shrimp, and squid. It also complements light salads, rice-based dishes such as seafood paella, and soft-flavored cheeses.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

LUIS R JOVEN



VIÑALESA
WINE GROUP

LUIS R

Grape variety
100% Tempranillo

Vintage year
2024

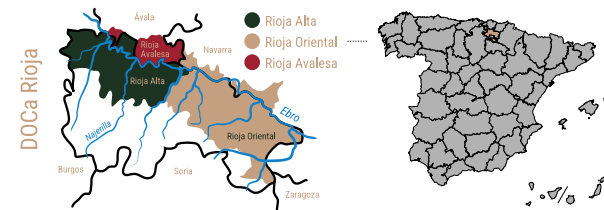
Origin
D.O.C. Rioja Alavesa

Alcohol content
14°

Wine Type
Red Young Dry

Winemaker
Alfredo Rodriguez Urarte

Vineyards
Owned vineyards



Vineyards and Terroir*

The estate's vineyards are located on 43 hectares in Lanciego, in the subregion of Rioja Alavesa.

Rioja Alavesa is characterized by a cooler climate with Atlantic influence, limestone soils, and high-altitude vineyards (400-700 meters), which allows for slow grape ripening. The soils in Alavesa are predominantly limestone and clay-limestone, which contribute to wines with high minerality, elegance, and structure. The annual average precipitation ranges from 300 to 600 mm. In Rioja Alavesa, the average winter temperature is 5-8°C, while summer temperatures reach 25-30°C. This, combined with cool nights, ensures slow and even grape ripening, preserving freshness and acidity in the wines. Such conditions help form the vibrant flavor and aroma of the grapes.

Vinification

The grapes are hand-harvested from late September to mid-October in small trailers with a capacity of up to 3,000 kg. Manual selection takes place directly in the vineyard. Whole berry fermentation is controlled in stainless steel tanks at a temperature of 28-30°C for 8-10 days.

Notes from Our Winemaker

The wine has a bright, clean cherry color with violet hues and a high, glyceric density. The aroma reveals red fruits, licorice, and cherry. On the palate, the wine has a sweet, silky entry, moderate acidity, and soft tannins.

This wine pairs perfectly with meat dishes such as veal and lamb, whether roasted or stewed, as well as with aged cheeses with intense flavors like Manchego, Chèvre, and Parmesan.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

LUIS R CRIANZA



VIÑALESA
WINE GROUP

LUIS R

Grape variety
100% Tempranillo

Vintage year
2021

Aging
Crianza

Origin
D.O.C. Rioja Alavesa

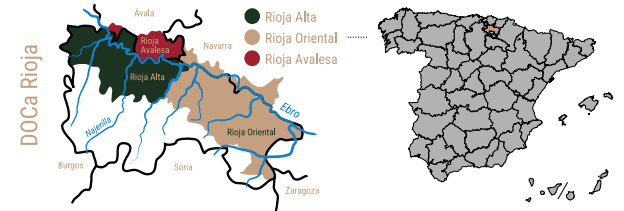
Alcohol content
14°

Wine Type
Red Dry

Winemaker
Alfredo Rodriguez Urarte

Vineyards
Owned vineyards

12 months
Aging in French and American
oak barrel



Vineyards and Terroir*

The estate's vineyards are located on 43 hectares in Lanciego, in the subregion of Rioja Alavesa.

Rioja Alavesa is characterized by a cooler climate with Atlantic influence, limestone soils, and high-altitude vineyards (400-700 meters), which allows for slow grape ripening. The soils in Alavesa are predominantly limestone and clay-limestone, which contribute to wines with high minerality, elegance, and structure. The annual average precipitation ranges from 300 to 600 mm. In Rioja Alavesa, the average winter temperature is 5-8°C, while summer temperatures reach 25-30°C. This, combined with cool nights, ensures slow and even grape ripening, preserving freshness and acidity in the wines. Such conditions help form the vibrant flavor and aroma of the grapes.

Vinification

The grapes are hand-harvested from late September to mid-October in small trailers with a capacity of up to 3,000 kg. Manual selection takes place in the vineyard. Then, mechanical destemming and crushing are performed. Fermentation is controlled in stainless steel tanks at a temperature of 28-30°C for 12 days. The wine is aged for 12 months in French and American oak barrels.

Notes from Our Winemaker

The wine has a bright, clean cherry color with yellowish hues and a medium-high density. On the nose, in a still glass, it reveals aromas of vanilla, spices, tobacco, cocoa, and compote. When the glass is swirled, secondary aromas of new wood emerge. On the palate, the wine has a pleasant, silky entry, with moderate acidity and well-balanced tannins that harmonize with the woody notes.

This wine pairs beautifully with dishes such as veal, poultry, lamb, fresh pasta, and seasonal vegetables, creating a harmonious combination with their soft and rich flavors.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

LUIS R SELECCIÓN



VIÑALESA
WINE GROUP

LUIS R

Grape variety
100% Tempranillo

Vintage year
2021

Aging
Crianza

Origin
D.O.C. Rioja Alavesa

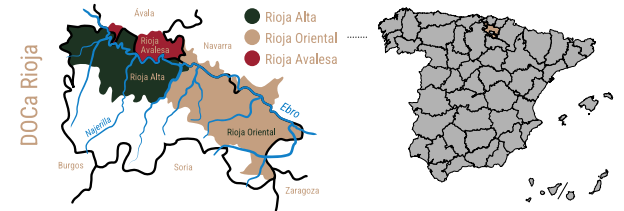
Alcohol content
14°

Wine Type
Red Dry

Winemaker
Alfredo Rodriguez Urarte

Vineyards
Owned vineyards

////////////////////
15 months
Aging in French and American
oak barrel



Vineyards and Terroir*

The estate's vineyards are located on 43 hectares in Lanciego, in the subregion of Rioja Alavesa.

Rioja Alavesa is characterized by a cooler climate with Atlantic influence, limestone soils, and high-altitude vineyards (400-700 meters), which allows for slow grape ripening. The soils in Alavesa are predominantly limestone and clay-limestone, which contribute to wines with high minerality, elegance, and structure. The annual average precipitation ranges from 300 to 600 mm. In Rioja Alavesa, the average winter temperature is 5-8°C, while summer temperatures reach 25-30°C. This, combined with cool nights, ensures slow and even grape ripening, preserving freshness and acidity in the wines. Such conditions help form the vibrant flavor and aroma of the grapes.

Vinification

The grapes are hand-harvested from late September to mid-October in small trailers with a capacity of up to 3,000 kg. Manual selection takes place in the vineyard. Then, mechanical destemming and crushing are performed. Fermentation is controlled in stainless steel tanks at a temperature of 28-30°C for 12 days. The wine is aged for 15 months in French and American oak barrels.

Notes from Our Winemaker

The wine has a bright red color with orange hues and a medium-high density. On the nose, in a still glass, it reveals red fruits, creamy notes, and yogurt with berries. When swirled, aromas of nuts, vanilla, spices, and syrupy fruits emerge.

This wine pairs beautifully with dishes such as veal, lamb, and poultry, perfectly complementing their rich and delicate flavors.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

EL HUERTO DEL FRAILE



VIÑALESA
WINE GROUP

LUIS R

Grape variety
100% Tempranillo

Vintage year
2017

Aging
10 months

Origin
D.O.C. Rioja Alavesa

Alcohol content
14°

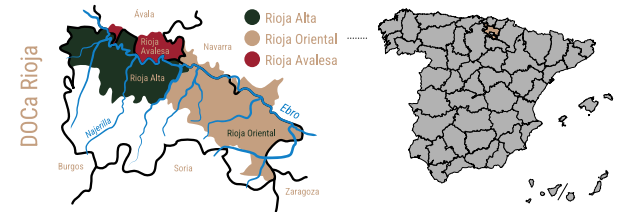
Wine Type
Red Dry

Winemaker
Alfredo Rodriguez Urarte

Vineyards
Owned vineyards

- 93 points Tim Atkin MW 2024
- 93 points Tim Atkin MW 2022

10 months
Aging in small oval concrete tanks



Vineyards and Terroir*

The estate's vineyards are located on 43 hectares in Lanciego, in the subregion of Rioja Alavesa.

Rioja Alavesa is characterized by a cooler climate with Atlantic influence, limestone soils, and high-altitude vineyards (400-700 meters), which allows for slow grape ripening. The soils in Alavesa are predominantly limestone and clay-limestone, which contribute to wines with high minerality, elegance, and structure. The annual average precipitation ranges from 300 to 600 mm. In Rioja Alavesa, the average winter temperature is 5-8°C, while summer temperatures reach 25-30°C. This, combined with cool nights, ensures slow and even grape ripening, preserving freshness and acidity in the wines. Such conditions help form the vibrant flavor and aroma of the grapes.

Vinification

The grapes are harvested at the end of October in 15 kg boxes. Manual selection takes place in the vineyard, followed by hand destemming. Fermentation occurs spontaneously in new French oak vats at a temperature of 28-30°C for 15 days. The wine is aged for 10 months in small oval concrete tanks.

Notes from Our Winemaker

The wine has a bright cherry color with purple hues and high density, with excellent persistence in the glass, indicating its powerful structure. On the nose, notes of graphite, minerals, and deep aromas of red currant, black fruits, and plums emerge, along with balsamic hints that emphasize the complexity of the wine. On the palate, it starts sweet, with moderate acidity, showcasing its structure and finishing with a pleasant aftertaste.

This wine pairs wonderfully with veal, beef, and lamb dishes. It also complements poultry perfectly. It pairs excellently with pasta, especially those served with rich sauces, enhancing and deepening their flavor.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

ERREDOBLE

LUIS R

Grape variety

100% Graciano

Vintage year

2021

Aging

8 months oak aged

Origin

D.O.C. Rioja Alavesa

Alcohol content

14°

Wine Type

Red Dry

Winemaker

Alfredo Rodriguez Urarte

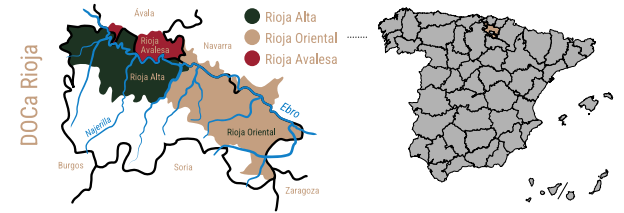
Vineyards

Owned vineyards

- 91 points Tim Atkin MW 2024
- 92 points Tim Atkin MW 2022

8 months

Aging in French oak barrel



Vineyards and Terroir*

The estate's vineyards are located on 43 hectares in Lanciego, in the subregion of Rioja Alavesa.

Rioja Alavesa is characterized by a cooler climate with Atlantic influence, limestone soils, and high-altitude vineyards (400-700 meters), which allows for slow grape ripening. The soils in Alavesa are predominantly limestone and clay-limestone, which contribute to wines with high minerality, elegance, and structure. The annual average precipitation ranges from 300 to 600 mm. In Rioja Alavesa, the average winter temperature is 5-8°C, while summer temperatures reach 25-30°C. This, combined with cool nights, ensures slow and even grape ripening, preserving freshness and acidity in the wines. Such conditions help form the vibrant flavor and aroma of the grapes.

Vinification

The grapes are harvested in early October in 15 kg boxes. Manual selection takes place in the vineyard, followed by hand destemming. Fermentation occurs in a small stainless steel tank at a temperature of 28-30°C for 15 days. The wine is aged for 8 months in new 500-liter French oak barrels.

Notes from Our Winemaker

The wine has a bright, clear cherry color with violet hues and a high, glycerine-like density. The aroma reveals notes of honey and black fruits, creating a complex profile, as well as hints of plum, raisins, and blueberries. On the palate, the wine has a sweet, silky entry with high acidity and complex tannins.

This wine pairs perfectly with red meats, such as beef or lamb, poultry like duck or chicken, aged cheeses like Parmesan or Roquefort, as well as pasta dishes with rich sauces, which enhance its full structure and aroma.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.



VIÑALESA
WINE GROUP



LUIS R

Grape variety
100% Tempranillo

Vintage year
2018

Aging
8 months oak aged

Origin
D.O.C. Rioja Alavesa

Alcohol content
14°

Wine Type
Red Dry

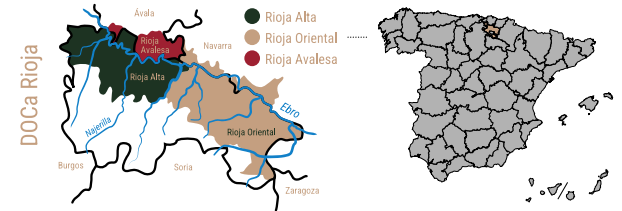
Winemaker
Alfredo Rodriguez Urarte

Vineyards
Owned vineyards

- //////////
- 92 points Tim Atkin MW 2024
- 92 points Tim Atkin MW 2022

//////////

8 months
Aging in French oak barrel



Vineyards and Terroir*

The estate's vineyards are located on 43 hectares in Lanciego, in the subregion of Rioja Alavesa.

Rioja Alavesa is characterized by a cooler climate with Atlantic influence, limestone soils, and high-altitude vineyards (400-700 meters), which allows for slow grape ripening. The soils in Alavesa are predominantly limestone and clay-limestone, which contribute to wines with high minerality, elegance, and structure. The annual average precipitation ranges from 300 to 600 mm. In Rioja Alavesa, the average winter temperature is 5-8°C, while summer temperatures reach 25-30°C. This, combined with cool nights, ensures slow and even grape ripening, preserving freshness and acidity in the wines. Such conditions help form the vibrant flavor and aroma of the grapes.

Vinification

The grapes are harvested in early October into 15 kg boxes. Manual selection is carried out in the vineyard, followed by manual removal of the stems. Fermentation takes place in large new French oak barrels at temperatures between 28 and 30°C for 15 days. The wine is aged for 8 months in new 500-liter French oak barrels.

Notes from Our Winemaker

The wine has a bright, clear cherry color with purple hues and a medium-high glyceric density. The nose reveals aromas of cherry, sweet cherry, red fruits, and buttery pastries. On the palate, the wine opens with a pleasant, silky texture, accompanied by high acidity, elegant, and fleshy tannins.

This wine pairs perfectly with dishes such as red meats, poultry, as well as red fruits and medium-aged cheeses (Camembert, Brie). It also complements dishes like pasta with tomato sauces, pizza, and roasted vegetables.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

LUIS R TXARO URAGO



VIÑALESA
WINE GROUP

LUIS R

Grape variety

Viura, Malvasía

Vintage year

2023

Aging

9 months oak aged

Origin

D.O.C. Rioja Alavesa

Alcohol content

13°

Wine Type

White Dry

Winemaker

Alfredo Rodriguez Urarte

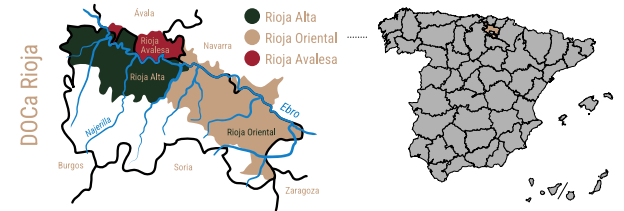
Vineyards

Owned vineyards

- 93 points Tim Atkin MW 2024
- 93 points Tim Atkin MW 2022

9 months

Aging in French oak barrel



Vineyards and Terroir*

The estate's vineyards are located on 43 hectares in Lanciego, in the subregion of Rioja Alavesa. The wine is made from grapes harvested from the "El Juncal" vineyard, located on soils with shallow depth composed of complex clay-limestone structures.

Rioja Alavesa is characterized by a cooler climate with Atlantic influence, limestone soils, and high-altitude vineyards (400-700 meters), which allows for slow grape ripening. The soils in Alavesa are predominantly limestone and clay-limestone, which contribute to wines with high minerality, elegance, and structure. The annual average precipitation ranges from 300 to 600 mm. In Rioja Alavesa, the average winter temperature is 5-8°C, while summer temperatures reach 25-30°C. This, combined with cool nights, ensures slow and even grape ripening, preserving freshness and acidity in the wines. Such conditions help form the vibrant flavor and aroma of the grapes.

Vinification

The grapes are harvested in early October in 15 kg boxes with manual selection at the vineyard. The champenoise method is used to extract the first press juice. Fermentation takes place in large French oak barrels at a temperature of 12 to 15°C for 25 days. The wine is aged for 9 months in new 500-liter French oak barrels.

Notes from Our Winemaker

The color is pale green-yellow, clean and bright. The aroma features citrus notes, melon, and grapefruit. On the palate, the wine starts sweet, with vibrant acidity and a wonderful fullness, finishing with a sweet tannin.

This wine is perfect for light and fresh dishes such as seafood, fish, especially white fish and grilled items, citrus salads, or vegetable appetizers. It also pairs wonderfully with creamy soups, soft-textured cheeses like feta or mozzarella, and pastas with light sauces.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.

LUIS R TXARO URAGO



VIÑALESA
WINE GROUP

LUIS R

Grape variety

100% Garnacha

Vintage year

2023

Aging

9 months oak aged

Origin

D.O.C. Rioja Alavesa

Alcohol content

14°

Wine Type

Red Dry

Winemaker

Alfredo Rodriguez Urarte

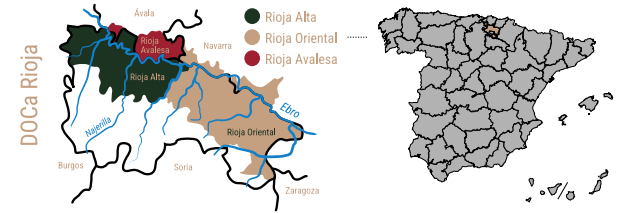
Vineyards

Owned vineyards

- //////
- 93 points Tim Atkin MW 2024
- //////

9 months

Aging in French oak barrel



Vineyards and Terroir*

The estate's vineyards are located on 43 hectares in Lanciego, in the subregion of Rioja Alavesa. The wine is made from grapes from the "Las Rozas Altas" vineyard. The young vineyard, predominantly planted with Garnacha, grows on shallow soils composed of complex clay-limestone structures.

Rioja Alavesa is characterized by a cooler climate with Atlantic influence, limestone soils, and high-altitude vineyards (400-700 meters), which allows for slow grape ripening. The soils in Alavesa are predominantly limestone and clay-limestone, which contribute to wines with high minerality, elegance, and structure. The annual average precipitation ranges from 300 to 600 mm. In Rioja Alavesa, the average winter temperature is 5-8°C, while summer temperatures reach 25-30°C. This, combined with cool nights, ensures slow and even grape ripening, preserving freshness and acidity in the wines. Such conditions help form the vibrant flavor and aroma of the grapes.

Vinification

The grapes are harvested in late October in 15 kg boxes, with manual selection at the vineyard. At the winery, the grapes undergo careful destemming with a variable percentage of stems added. Fermentation lasts 12 days at a controlled temperature of 26°C. The wine is aged for 9 months in new French oak barrels.

Notes from Our Winemaker

The wine has a bright, clean cherry color with yellowish hues and a medium-high density. The aroma reveals notes of jam, liqueur candies, and black fruits such as plum, raisins, and blueberries. This wine pairs wonderfully with fish, chicken, poultry (such as duck), and seafood like shrimp or crab, highlighting the freshness and lightness of these dishes.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.