

Luberri Orlegi

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 95% Tempranillo, 5% Viura

WINEMAKING: Grape clusters are put into stainless steel tanks whole, without destemming or crushing for a partial carbonic maceration; the beginning of fermentation is intracellular, temperature-controlled at 24°C. This is followed by maceration on the skins for eight to ten days while native yeasts present on the grapes complete alcoholic fermentation. Orlegi rests in tank until bottling in January.

ALCOHOL BY VOLUME: 14.5%

AGING: Orlegi rests in tank until bottling in January

THE STORY

The Luberri winery is located in the village of Elciego, in the heart of Rioja Alavesa where they farm 35ha of old-vine tempranillo, along with some white viura and malvasia. Their vineyards are located principally between the important wine-growing villages of Elciego and Laguardia, extending to La Puebla de Labarca and Villabuena de Álava. Along with his wife María José, they started their family winery in 1991.

PHILOSOPHY: I always go straight in life and wine. This is how our wines are: honest and true. Luberri wines are land, climate, work, and tradition captured in the moment.

BIOGRAPHY: Florentino was part of the original Artadi project, where he made wines that were instrumental in the development of modern Rioja. These were the first wines that made the press take notice of Rioja's greatness.

THE ADJECTIVES

OVERALL: zippy and fresh

AROMAS / FLAVORS: berry fruits, hibiscus, and wild fennel

MOUTHFEEL: juicy, gentle tannis

THE SELLING POINTS

SUSTAINABILITY: Vegan

