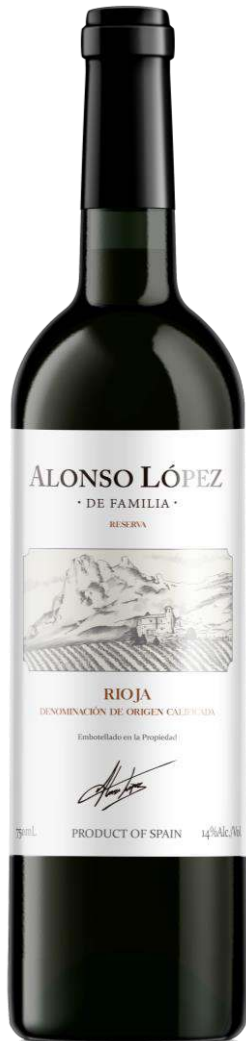


ALONSO LÓPEZ Reserva

Casado Morales



COUNTRY	Spain
APPELLATION	Rioja D.O.C.a.
VARIETY	Tempranillo
AGE OF VINES	+50
FARMING	Practicing organic
SOIL	Calcareous clay and Sandstone
ALTITUDE	550 meters
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	14,50%
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

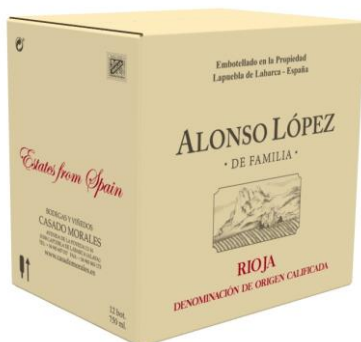
TASTING NOTES

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

RATINGS HISTORY

91 James Suckling, vntg 2012.

91 Robert Parker (WA), 91 Vinous & 92 W&Spirits; vntg 11



LOGISTICS



Shipper: 12 bottles			
L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 Kg
Pallet: 56 cases x 12 bottles			
L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 Kg