



# ALEGRE VALGAÑÓN

**Year Founded:** 2010

**Region:** Rioja

**Winemaker / Owner:**  
Oscar Alegre & Eva  
Valgañón

**Known For:** Turning out  
head-spinning reds and  
whites that capture the  
best of their beloved land's  
1,000+ year history.

**-Sustainable Transitioning  
to Organic-**

While Oscar and Eva have only been producing wine since the 2014 vintage, their ideas developed over a period of years. They met while studying enology in Italy, and they eventually married. After returning to Spain, Eva found work as a winemaker and Oscar worked in export for some of Spain's most famous producers.

Both families own prime vineyards, and the young couple always held the dream of crafting their own wine from them. In his export roles, Oscar traveled throughout Europe, and was exposed to many of its ancient wine traditions. A particularly eye-opening 2007 trip to the Rhône and Piedmont



brought visits to luminaries like Allemand, Rostaing, Giuseppe Rinaldi, both Mascarellos, and Giacomo Conterno. That trip reframed for Oscar how he might approach own wines ... someday. He saw how dedicated winemakers could reinvigorate their region's traditions in the face of "modern" or "international" winemaking. The basis of any great wine estate is, of course, its vineyards. And many of Oscar and Eva's family vineyards lie just to the west of Haro, in the shadow of the Obarenes Mountains. This area has long been revered by producers for the freshness and persistence they provided in blends. In fact, one old-timer claimed that the esteemed early Viña Reals were usually a blend of 75% Obarenes Tempranillo, with up to 25% Garnacha from Cárdenas. Having vineyards in both villages, Oscar and Eva's are able to work with similar proportions for their signature tinto. To get the most of their families' vineyards, they worked to institute better farming, and by 2013 they were committed to sustainable agriculture. Oscar had seen how the inclusion of ripe stems during fermentation gave Rhône Valley wines greater purity and expressiveness. His research showed that earlier generations in Rioja had also used stems in their musts, and this too became part of their concept. Because Oscar and Eva's quest was to develop a wine that's a product of their land, they chose to minimize the effect of wood. To this end, they started their project with a mix of used French barriques and demi-muids. Because French wood loses its flavoring ability much faster than does American oak, they've been able to minimize the flavor impact of the wood. And as the project develops, they hope to adopt longer aging and even bigger neutral barrels. The humility and long, painstaking gestation of the project may too explain why we believe that Oscar's and Eva's project ranks among the most exciting in Rioja today.



### **2022 Alegre Valgañón Rioja Blanco**

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Very old Viura (90%) and young Garnacha (10%) from a vineyard in Galbárruri. Grapes are slow-pressed with their stems and fermented in stainless before transfer to wood. Aged 10 months in used French demi muids.

**92 Points – '21 Robert Parker** – *“It's fresh and has an exotic twist; it's tasty, with an almost salty touch on the finish, quite light.”*



### **2020 Alegre Valgañón Rioja Tinto**

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Tempranillo (80%) from the Obarenes zone and Garnacha (20%) from Cárdenas. The Garnacha from Cardenas is the "secret" to the elegance and fame of Vina Real. 35 day maceration/fermentation with wild yeasts and stems. 12-18 months in a mix of various sizes of used French oak barrels.

**93+ Points – Robert Parker** – *“Showed superbly. Perfectly balanced and integrated. It has a serious, harmonious nose with complexity and depth but also youth. A soft, juicy texture with focused and clean flavors, finishing with an almost salty twist. Super tasty and easy to drink! Great value too. Both this and the Blanco clearly overdeliver.”*