

# LUBERRI ORLEGI RIOJA



Tempranillo and Viura. A return to the traditional, lighter-bodied, fruit-forward wines of Rioja Alavesa. From two estate vineyards, Orlegi combines whole-cluster fermentation with native yeasts. Classic, bright & food-friendly with a fresh & zippy character. Delicious for everyday drinking!

The Luberrí winery is located in the village of Elciego, in the heart of Rioja Alavesa where they farm 86 acres of old-vine tempranillo, with some white viura and malvasia. The grapes for this wine come from the El Cuento and Cuatroencías estate vineyards at 415m and 500m. The vines were planted in 1977. The soil in the vineyards is sandy with calcareous clay. Grape clusters are put into stainless steel tanks whole, without destemming or crushing.

It undergoes a partial carbonic maceration; the beginning of fermentation is intracellular, temperature-controlled. Fermentation with native yeasts. 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.

Florentino Martínez Monje, the incredible force behind Luberrí, is a jovial and mercurial spirit with a heart the size of Rioja. He is also a serious winemaker, a self-made cosechero who is so talented he often makes his craft look easy. In reality, he is one of the most respected farmers in Rioja because he grew up in the vineyards and understands his landscape better than almost anyone alive. Florentino and his wife María José started their family winery in 1991. Florentino wanted to make wines which expressed the truth and gastronomy of his native Basque region. Wines that make people happy. In the winery, Florentino participates in all aspects of the production, but his true passion lies in his work in the vineyards. All the plots are farmed ecologically, with each individual vineyard site fermented and vinified separately. All of the cuvées at Luberrí are well-considered blends of specific neighboring parcels that yield a certain individual personality for each wine. Essentially all of the wines from Luberrí are single-vineyard expressions.

The next generation at Luberrí is led by Florentino's two daughters Miren and Laura, with Laura's husband Carlos taking on a key role in the cellar, ensuring Luberrí will be a family affair for generations to come.

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## *Tasting Note:*

### LUBERRI ORLEGI RIOJA

Tempranillo & Viura. Traditional, lighter-bodied & fruit-forward; classic, bright & food-friendly with a fresh & zippy character.

## *Shelf Talker:*



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