



Luberry, Rioja Alavesa

## Luberry D.O.Ca. Rioja

### Biga 2007

In the Rioja Alavesa town of Elciego, Florentino Martinez Monje toils away at his Luberry winery. He founded the winery in 1991 after leaving his position as the original winemaker for Artadi. Florentino is very hands-on with his Luberry wines. Overseeing every step of the winemaking process, he ensures that great care is being taken with his wine. But Florentino's true passion is not to be locked up in the winery but to be in the vineyards, farming the land. He has a non-interventionalist approach to his vineyards, preferring the fruit to grow naturally in accordance with the microclimate here in Elciego. He keeps yields low and ensures that the fruit is concentrated and healthy, and each vineyard site is vinified separately so that the wines may preserve the characteristics of their unique grapes. Florentino then blends these separate tanks to produce wines such as his Biga. After 12 months of aging in French and American oak the wine is bottled. Biga has a nose of classic smoke and woody aromas surrounded by forest fruits. On the palate there are spices, red peppers and dark fruit flavors framed by soft, persistent tannins.

Wine: Luberry Biga 2007  
Grapes: 100% Tempranillo  
Vine age: 40+ years  
Soil: Bedrock.  
Farming: Lutte Raisonnée.  
Vinification: Aged for 12 months in French  
and American oak.

