

LUIS R



BASQUETRONOMY

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RIOJA ALAVESA
WINES

In Luis R we come from generations of viticulturists and olive growers identified with our lands.

We manage 40 hectares of our own vineyards, located in the municipality of Lanciego, 36 hectares of a Tempranillo variety grape and 4 hectares of Viura variety.

Carefully distributed in 27 plots selected at our discretion, with clayey-calcareous soils and located at an altitude between 420 m and 680 m., offering a great geological and microclimatic diversity.

D LUIS R is deeply committed to the culture of wine, our new and modern cellars date back to 1983, they can be visited and we offer the possibility of tasting our wines and traditional dishes.

WINES

LUIS R



BASQUETRONOMY

LUIS R
(YOUNG)

Grape harvested at the end of September to mid-October in small trailers of up to 3,000 kg. Manual selection in the field.
Controlled whole grape fermentation in stainless steel tanks between 28 to 30 o C for 8 to 10 days.

TASTING NOTES

Bright and clean cherry red color with purple rim, with a high, glyceric layer.
Nose with a still glass presents jellies, red fruits, liquorice. Moving nose continues with jellies, red fruits, cherries.
On the palate it has a sweet, silky entry, driven by medium acidity, with carbon and polished tannins. In retronasal cherry stands out.

D.O Rioja - Rioja Alavesa

100% Tempranillo white

750ml

14,5% vol

About 300.000 bottles

LUIS R



BASQUETRONOMY

LUIS R
CRIANZA

Grape harvested at the end of September to mid-October in small trailers of up to 3,000 kg. Manual selection in the field. Destemming and mechanical crushing.

Controlled fermentation in stainless steel tanks between 28 to 30 o C for 12 days.

Aged for 12 months in French and American oak.

TASTING NOTES

Bright and clean cherry red color with a yellowish rim, with a medium-high robe.

Nose with a still glass presents vanilla, spices, tobacco, cocoa, compote. Moving nose presents secondary aromas of new wood.

On the palate it has a pleasant, silky entry, driven by a medium acidity, well-conjugated tannins of grapes with wood. In retronasal highlights the cocoa, tobacco and liquorice.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 30.000 bottles

LUIS R



BASQUETRONOMY

D LUIS R SELECCION

Grape harvested at the end of September to mid-October in small trailers of up to 3,000 kg. Manual selection in the field. Destemming and mechanical crushing.

Controlled fermentation in stainless steel tanks between 28 to 30o C for 12 days.

Aged for 15 months in French and American oak.

TASTING NOTES

Bright brick red color with orange rims with a medium-high layer. Nose to stop glass gives in its beginnings red fruit, dairy products, blackberry yoghurts. Moving nose appear nuts, vanilla, spices, compote and candied fruit.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 17.000 bottles

LUIS R



BASQUETRONOMY

ALTURAS
DE R

Grapes harvested at the beginning of October in boxes of 15 kg. Manual selection in the field. Manual destemming.

Spontaneous fermentation in large capacity new French oak wood at 28 to 30o C for 15 days.

Aged for 8 months in 500 l French oak bocoys.

TASTING NOTES

Bright and clean cherry red color with purple rim, with a medium-high layer, glyceric.

Nose with a still glass presents morello cherry, cherry, liqueur chocolate, red fruit, pastries. Moving nose continues with red fruits, acid strawberry, blackberries.

On the palate it has a pleasant, silky entry, driven by high acidity, elegant, polished and fleshy tannins. In retronasal highlights the sour strawberry and cherry.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 3.370 bottles

LUIS R



BASQUETRONOMY

ERRE DOBLE

Grapes harvested at the beginning of October in boxes of 15 kg. Manual selection in the field. Manual destemming.

Spontaneous fermentation in a small stainless steel tank at 28 to 30o C for 15 days.

Aging for 8 months in new French oak wood of 500 l.

TASTING NOTES

Bright and clean cherry red color with purple rim, with a high, glyceric layer.

Nose with a still glass presents jam, liqueur chocolate, black fruit, complexity. Moving nose continues with black fruit, plum, raisins, blueberries.

On the palate it has a sweet, silky entry, driven by high acidity, complex and polished tannins. In retronasal highlights the jam, and the compote. pairing

D.O Rioja - Rioja Alavesa

GRACIANO

750ml

14,5% vol

About 1.200 bottles

LUIS R



BASQUETRONOMY

EL HUERTO DEL FRAILE

Grapes harvested at the end of October in boxes of 15 kg. Manual selection in the field. Manual destemming.

Spontaneous fermentation in new French oak vats at 28 to 30o C for 15 days.

Aging for 10 months in small concrete tanks with oval shapes.

TASTING NOTES

Bright cherry red color with purple rims with a high layer, in its passage through the glass it has great persistence that denotes its powerful structure.

Nose with a standing cup. It gives in its beginnings graphite, mineral, deep of currants, black fruits, plum, compote fruit. Moving nose appear black fruits, balsamic, certain spicy touches that accentuate the complexity that exists behind this wine.

On the palate it is presented with a sweet entry, with medium acidity, persistent, structured with a meaty and friendly finish. In retronasal it surprises with dark chocolate, balsamic, velvety and with a background of red fruits.

D.O Rioja - Rioja Alavesa

Tempranillo

750ml

14,5% vol

About 2.554 bottles

LUIS R



LUIS R WHITE

The grape harvest occurs from the end of September to mid-October, ensuring optimal ripeness for each grape variety. The grapes are carefully picked and transported in small trailers, each with a capacity of up to 3,000 kg, to minimize damage and maintain their quality. In the field, a manual selection process is carried out to ensure that only the finest grapes are chosen for the winemaking process.

Once the grapes arrive at the winery, they undergo direct pressing without any maceration. This method extracts the juice immediately, preserving the purity and freshness of the grape juice. Fermentation is then conducted in stainless steel tanks, with temperatures precisely controlled between 12-15 degrees Celsius for a period of 25 days. This controlled and steady fermentation process helps retain the delicate aromas and flavors of the wine.

TASTING NOTES

The wine exhibits a bright, clean straw yellow color with a subtle grayish rim, highlighting its freshness and youth. On the nose, the initial impression is steeped with vibrant aromas of pineapple, zesty citrus, crisp apple, and juicy pear. As the wine evolves in the glass, the nose develops further, revealing a more pronounced and complex bouquet. The pear notes become more distinct, intertwining seamlessly with the citrus and pineapple, creating an intriguing and harmonious aromatic profile.

D.O Rioja - Rioja Alavesa

Viura

750ml

14,5% vol

About 20.000 bottles

LUIS R



BASQUETRONOMY

TXAGO URAGO (WHITE)

The wine is crafted from grapes grown in the Las Rozas plot, characterized by its young vineyard with shallow soil depth composed of clay-lime complexes. This unique terroir allows for controlled vine growth and low production, contributing to the concentration and quality of the grapes. The harvest takes place at the end of October, with the grapes carefully prepared and collected in small boxes of 15 kg. A meticulous manual selection process is conducted in the field to ensure only the finest grapes are chosen.

Once the grapes arrive at the winery, they undergo a second selection process. The grapes are gently destemmed, grain by grain, with a variable percentage of stalks retained to enhance the wine's complexity and structure. The fermentation process is spontaneous, lasting for 12 days at a controlled temperature of 26 degrees Celsius. This natural fermentation allows the wine to develop its unique character and expression.

TASTING NOTES

The final product is a wine with a bright, clean straw yellow color with a grayish rim. On the nose, it offers a steep glass of aromas including pineapple, citrus, apple, and pear. As the wine evolves, the nose reveals more pronounced pear notes, blending beautifully with citrus and pineapple.

D.O Rioja - Rioja Alavesa

Garnacha

750ml

14,5% vol

About 1.200 bottles