



LUBERRI

Year Founded: 1922

Region: Rioja Alavesa, Spain

Winemaker and Owner:
Florentino Martínez Monje

Known for: He made a name for himself and his estate by resurrecting the traditional style of semi-carbonic maceration of Rioja wine.

-Sustainable & Vegan-

A farmer at heart, Florentino was the original winemaker at Artadi before establishing his own winery in 1992. Florentino is very hands-on at the winery, participating on all aspects of production, but his true love is working in the vineyards. All the plots are farmed with minimal treatment of the soils and vines. Individual vineyard sites are fermented and vinified separately. By keeping yields low (around 34 to 45 hectoliters per hectare) Florentino extracts grapes with great concentration and flavor.



2022 Luberri Orlegi, Rioja



20 Wines Under \$20 – The New York Times 2022

95% Tempranillo and 5% Viura. Luberri Orlegi is the reference point for traditional, lighter-bodied, fruit-forward wines of Rioja Alavesa. Orlegi is produced from two estate vineyards: Tempranillo from El Cuento at 415m and Viura from Cuatroencias at 500m. 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 at 24°C. 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. The resulting wine is classic, fresh, and food-friendly. A delicious Tempranillo from Rioja for everyday drinking!

2019 Luberri Biga, Rioja



What is Biga, you ask? Biga is the number two in Basque and the name of the second wine Luberri founder Florentino Monje makes in his line, Luberri Crianza. It also happens to be one of his most popular wines, a wine of which we have yet to find anyone who is not a fan. Luberri Biga is complex and layered, fun, lively and simply delicious-to-drink wine made from the indigenous Tempranillo grape. Biga captures the spirit of the wines of Luberri, Rioja wines to drink for pure pleasure at the table. Biga is made from estate-owned Tempranillo vineyards located around the town of

Elciego at 520m, grown in clay-calcareous soils in Rioja Alavesa. A first grape selection is made in the vineyard during harvest, and another in the cellar as the grapes come in. The juice is fermented in stainless steel tanks at 28°C, with a maceration of ten days. The wine is then racked into French and American oak barrels for 12 months of aging.