

Cuentaviñas  
Cuentaviñas Alomado 2023



vinous  
explore all things wine  
**93pts**

*"From Montecillo at the base of San Vicente de la Sonsierra, the 2023 Alomado blends Tempranillo with 10% Viura, 6% Malvasía and 4% Calagraña, then spends 16 months in 500-liter barrels. On the nose, fresh plum, delicate herbs and a hint of black fruit—almost a touch of blackberry—are framed by primary tones. The palate is medium-bodied and agile, with fruit lifted by lively acidity. Fine, well-shaped tannins lend the wine a focused structure. A red with the energy of a warm year harvested al dente."*

Joaquín Hidalgo, April 7th 2026



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