

CORRIENTE – BODEGA LANZAGA

Rioja



APPELLATION: Rioja

BLEND: Tempranillo, Graciano and Garnacha

WINEMAKER: Telmo Rodriguez

VINEYARD: _____

Grapes come from old bush vines in Lanciego and Viñaspre around the village of Lanciego de Álava in Rioja Alavesa north of the river Ebro. The vineyards sit across two main soil types: slopes of calcareous-clay and shallow, low fertility soils on sandstone plateaus. The sites lie at between 480 and 650 metres above sea level and have a range of orientations.

VITICULTURE: _____

Farming on the Lanzaga estate is certified organic. They also buy grapes from some traditionally managed vineyards.

WINEMAKING: _____

Grapes are hand-picked into small boxes. Fermentation is with native yeasts in 6,500-8,500kg concrete tanks. The wine is then aged for around 12 months in a mix of old oak barrels and foudre. Wines are lightly filtered before bottling.

WEBSITE: <http://www.telmorodriguez.com/bodega-lanzaga>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Creamy and spicy, combining wild berries, spicy oak and some dusty tannins. Makes a great food wine.