

EL VELADO – BODEGA LANZAGA

Rioja



APPELLATION: Rioja

BLEND: Field blend Garnacha, Tempranillo and other varietals

WINEMAKER: Telmo Rodriguez

VINEYARD: _____

Grapes are from an old vineyard on the eastern side of the village of Lanciego. The site is at 600 metres above sea level with chalky-clay soils, and is mostly orientated south-east. This warm aspect favours Garnacha which makes up around 60% of the plot. The vineyard is planted with 80+ year old Garnacha and Tempranillo bush-vines plus a selection of other varietals including whites.

VITICULTURE: _____

Certified organic.

WINEMAKING: _____

Grapes are hand-picked into small boxes. Fermentation is with native yeasts in an open-top, 2,000-kilogram oak vat. The wine then matures for 15 months in 500 litre old oak casks. Bottled without fining or filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Earthy aromas of leather and chocolate along with redcurrants. It has a Mediterranean feel from the Garnacha.