

# LZ – BODEGA LANZAGA

Rioja



**APPELLATION:** Rioja

**BLEND:** Tempranillo (90%), Graciano and Garnacha

**WINEMAKER:** Telmo Rodriguez

**VINEYARD:** \_\_\_\_\_

Grapes come from younger vines across a selection of vineyards (Campoluengo, Las Rozas, Castillejo, El Romeral, Agozaderas and El Plano) around the village of Lanciego de Álava in Rioja Alavesa north of the river Ebro. The vineyards sit across two main soil types: shallow, stony, limy, silty soils on flat sandstone plateaus; and gentle slopes with moderately deep, less stony, limy soils of a very fine texture over a base of marl. Altitudes range between 500 and 700 meters.

**VITICULTURE:** \_\_\_\_\_

Certified organic from their own vineyards around Lanciego de Álava.

**WINEMAKING:** \_\_\_\_\_

Grapes are hand-picked into small boxes. The majority of the grapes are de-stemmed. Fermentation is with native yeasts in small concrete tanks. The wine is then aged for 6-7 months in concrete tanks. The wine is fined and lightly filtered before bottling.

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

This wine is not suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Red fruit aromas with a touch of spice. Fresh on the palate, with ripe cherry and cranberry notes with a well-balanced acidity, light tannins and mineral notes.