

LA ESTRADA – BODEGA LANZAGA

Rioja



APPELLATION: Rioja

BLEND: Field blend 95% Tempranillo and a little Graciano

WINEMAKER: Telmo Rodriguez

VINEYARD: _____

The grapes come from two sites. A 0.64-hectare plot planted in the 1940s called La Estrada Alta. It's one of the highest vineyards in Lanciego at 610 meters above sea level, at the top of an east-facing slope. The old bush-vines are a field blend of Tempranillo and a little Graciano, soils are limestone clay. The other vineyard, called La Estrada, is on the west of the village and faces north-east. It's at the top of the slope with pure chalky clay soils.

VITICULTURE: _____

Certified organic.

WINEMAKING: _____

Grapes are hand-picked into small boxes. Fermentation is with native yeasts in an open-top, 3,000-kilogram oak vat. The wine then matures for 15 months in 500 litre casks. Bottled without fining or filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Red fruit with touches of anise, fennel and pepper. Fine ripe tannins and very pure with sweet red cherry and rosehips. A tangy line of freshness with a savoury finish.