

LANZAGA – BODEGA LANZAGA

Rioja



APPELLATION: Rioja

BLEND: 85% Tempranillo, 10% Garnacha and 5% Graciano

WINEMAKER: Telmo Rodriguez

VINEYARD: _____

A selection of the best grapes from the estate vineyards around Atalaya, Majadales, Arroyo la Losa, Pasocastillo and Soto around the village of Lanciego de Álava in Rioja Alavesa north of the river Ebro. Old bush-vines. 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.

WINEMAKING: _____

Grapes are hand-picked into small boxes. Fermentation is with native yeasts in concrete tanks. The wine is then aged for 14 months in barriques and 1,500-2,500 litre foudres, with a small percentage of new oak. Lightly filtered before bottling.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Expressive and complex on the nose with flowers, berries, cured meat, spices and minerals. Fresh and elegant on the palate with refined tannins.