

# LAS BEATAS – BODEGA LANZAGA

Rioja



**APPELLATION:** Rioja

**BLEND:** Field blend of Tempranillo, Graciano, Garnacha and Garnacha Blanca

**WINEMAKER:** Telmo Rodríguez

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

The grapes come from a unique 1.9 hectare site in the most northwest part of the Rioja Alavesa. A combination of 0.8 hectares of old bush vines and massal-selection newer plantings, which are field blends of eight or nine local varieties, predominantly Tempranillo with 30% Garnacha. The vineyard is across ten levels of terraces facing east, south and northwest at between 500-600 meters above sea level. Soils are alluvial with a mix of sandstone and outcrops of marl.

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

Certified organic. The vines are densely planted and worked by hand.

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

Grapes are hand-picked into small boxes. Fermentation is with native yeasts in 1,000 and 3,000-kilogram oak vats. The wine is matured in a 1,200-litre oak foudre for 15 months. Bottled without fining or filtration.

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

This wine is suitable for vegans and vegetarians.

