

# TABUERNIGA – BODEGA LANZAGA

Rioja



**APPELLATION:** Rioja

**BLEND:** Field blend mainly Tempranillo, some Graciano, Mazuelo (Cariñena) and 10 other varietals

**WINEMAKER:** Telmo Rodríguez

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

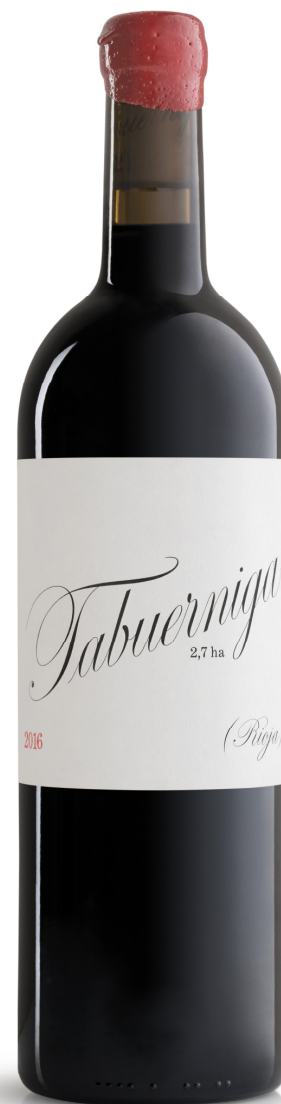
Tabuérniga is a small, steep isolated valley near the village of Labastida, where Telmo and Pablo have 4.5 hectares of vineyards in the shape of an amphitheater from which they select the grapes for this wine. Currently just 2.7 hectares of the site are planted and had been farmed by the same grower for 50 years before Telmo and Pablo bought the site in 2012. The microclimate in the valley promotes a short vegetative cycle for the vines. The vineyards are planted with a field blend of mainly Tempranillo with some Graciano, Mazuelo (the local name for Cariñena) and around 10 other varietals some of which are yet to be identified. Bush vines are planted on narrow old terraces at an altitude of 540 to 630 meters on deep limestone and clay soils.

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

Certified organic.

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

Grapes are hand-picked into small boxes. Fermentation is with native yeasts in open-top, 3,000 and 4,000 kilogram oak vats. The wine is then aged for 14 months in 1,500 litre oak foudre. The wine is bottled without fining or filtration.



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

This wine is suitable for vegans and vegetarians.

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

Elegant and balanced. The nose evolves with hints of flowers and aromatic herbs. Juicy but still elegant on the palate.