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BODEGA LANZAGA / Rioja

El Monte  
01308 Lanciego, Álava

## Lanzaga (2014)

Lanzaga is the backbone of our project, the identity, the purest expression of our work in Lanciego. Made only from a selection of the best grapes from our own organic vineyards, Lanzaga brings together all the elements of our way of work; respect of the place, field blend, bush pruning, organic viticulture, aging in foudres and barrels of different sizes and origins, keeping always a limited production of human size. The result is a rich and complex expression of the village of Lanciego; a Rioja wine with a true sense of place; a serious and sophisticated wine that ages wonderfully.

### REGION

Rioja Alavesa

### VILLAGE

Lanciego de Álava

### PLACES

Atalaya, Majadales, Arroyo la Losa, Pasocastillo, Soto

### VARIETIES

Tempranillo, Graciano and Garnacha

### VITICULTURE

Made only from a selection of the best grapes from some of our 35 plots of organic vineyards. Bush pruning. Hand harvested.

### ELABORATION AND AGING

Native yeasts. 14 months in foudres of 1500-2500L and 225L barrels.

### SOILS

Located at an altitude of 500 to 700 meters. We find two types of soils, both of continental origin from the tertiary era. Some are developed on sandstone plateaus and are shallow, flat, stony, limy and of silty texture. The others are found on gentle slopes on marls and are moderately deep, less stony, limy and of a very fine texture.

### VINTAGE CHARACTERISTICS

A mild winter with regular rainfall was followed by a warm and dry spring. The summer in turn was cool and dry, without warm temperatures until September. This delayed the harvest until October, when frequent rains made appear some botrytis. Thanks to precise and consistent viticulture we managed to produce one of the best Lanzaga wines so far released.

