
BODEGA LANZAGA / Rioja

El Monte
01308 Lanciego, Álava

Lanzaga (2015)

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, always keeping 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 450 to 650 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

For us, the most important character of this vintage was the unusual health status of the grapes. Never before we had seen this quality and consistency. We barely used the sorting table. This hot vintage offered the earliest harvest ever, and the healthiness of the vintage is also reflected in the purity of our wines.

