

Bodega Lanzaga,
`Lanzaga` Rioja 2020
Rioja Alavesa, Rioja, Spain

BODEGA LANZAGA



PRODUCER

Telmo Rodriguez left his family estate in Rioja in the early 1990s to make his name in the rest of Spain. When he returned to Rioja to start Bodega Lanzaga with his friend Pablo Eguzkiza in 1998, he brought with him a broad experience of the outside world, not only in Spain but also in Burgundy, Bordeaux (where he studied) and the Rhône. This experience urged him to approach Rioja in a different way to that laid out by the Consejo Regulador, something which chimed with Telmo's innately rebellious character. His knowledge of the history of Alavesa also informed his decision-making, for he knew that old vines had been planted on the hills surrounding the village of Lanzuego for centuries. As their thinking crystallised, the concept of a Burgundian approach to Rioja became clear, something that makes this Bodega one of the most exciting in the region.

VINEYARDS

`Lanzaga` is made with the best grapes grown in dozens of estate plots that add up to the 20 hectares farmed around the Lanciego village, in Rioja Alavesa. The organic-certified bush vines grow at altitudes ranging from 500 to 700 meters above sea level on two main soil types. On the flat sandstone plateaus the vines grow on shallow, low fertility stony, calcareous and silty textured soils which inhibit vigour and concentrate the flavours, adding mineral notes. The soils on the gentle slopes are moderately deep, with less stone, a higher marl content and very fine texture which prolongs the ripening and adds freshness to the finished wine.

VINTAGE

Due to a mild winter and a warm spring, the 2020 vintage experienced an early bud break and early flowering. Spring and summer were rainy, with significant storms from the beginning of May until the end of July, which required meticulous work in the vineyard. The harvest season started on September 21st and finished on October 18th. Despite the challenges, this was a good vintage characterised by expressive, juicy, and ripe grapes.

VINIFICATION

The grapes were hand picked and transported in small boxes to the winery where most of the fruit was destemmed. The Tempranillo, Garnacha and Graciano grapes were co-fermented with indigenous yeasts in cement tanks. The wine spent 14 months in a mix of 15 to 25 hectolitre foudres and 225 litre barriques before blending and bottling without fining and filtration in May 2022.

TASTING NOTES

Intensely dark, this is a rich and complex Rioja with subtle floral notes, sweet oak spices, and a well-defined dark forest fruit core. The elegance is matched by a very structured and defined palate, with powerful tannins requiring more time in the bottle. This is the perfect wine to pair with rich dishes.

Grape Varieties

Garnacha
Graciano
Tempranillo

Winemaker	Telmo Rodriguez and Pablo Eguzkiza
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.95g/L
Acidity	4.56g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan