Bodega Lanzaga,

`Tabuerniga` Rioja 2021 Rioja Alavesa, Rioja, Spain



Grape Varieties	Garnacha
	Graciano
	Tempranillo

Winemaker	Pablo Eguskiza
Closure	Natural Cork
ABV	14%
Residual Sugar	0.3g/L
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

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 Eguzkia 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 Lanziego 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

Tabuérniga is one of the four exceptional vineyards selected by Telmo and Pablo for their consistent, outstanding results. Neighbouring the acclaimed 'Las Beatas' vineyard, this isolated 2.7-hectare plot is situated in a valley near the historic town of Labastida, on the northern edge of Rioja Alavesa. To honour more than 1,300 years of viticultural tradition, the old bush vines are cultivated using organic and biodynamic practices. They are planted on narrow terraces at around 600 metres above sea level with a field blend of Tempranillo, Graciano and other varietals. The steep slopes, with various exposures and deep limestone and clay soils result in an austere, yet harmonious, single-vineyard wine, that truly expresses its sense of place.

VINTAGE

The 2021 was characterised by a cold winter and a dry summer with high temperatures. The ripening and harvest periods were especially good, and the weather conditions were ideal. A dry summer delayed veraison, but a rain episode at the start of September helped the cycle to catch up, and in the end, ripening finished early. Windy days also helped maintain the grapes' health, and the significant thermal contrast between day and night helped them ripen perfectly. The harvest started on the 6th of October and finished two days later.

VINIFICATION

The grapes were hand-picked and transported in small boxes to the winery. The different grape varieties were co-fermented with indigenous yeasts in 30 hectolitres open-top oak vats. The wine was then matured for 14 months in 15 hectolitre oak foudre before bottling without fining or filtration in April 2023.

TASTING NOTES

This wine is a harmonious blend of refinement and balance. Its evolving nose stands out, offering delicate notes of flowers and aromatic herbs. The palate is vibrant and delivers both structure and elegance, with powerful red cherry notes and hints of liquorice and mint that add layers of complexity.