

Bodega Lanzaga,
 `La Estrada` Rioja 2021
 Rioja Alavesa, Rioja, Spain



Grape Varieties	Garnacha Graciano Tempranillo
Winemaker	Pablo Eguzkiza
Closure	Natural Cork
ABV	14%
Residual Sugar	0.24g/L
Acidity	4.5g/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 Lanciego 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

La Estrada is one of the four exceptional vineyards selected by Telmo and Pablo for their consistent outstanding results. With a total surface of only 0.64 hectares, `La Estrada` sits on the highest and westernmost part of the village of Lanciego, at altitudes of 610 metres above sea level, at the base of Sierra de Cantabria. Planted in the 1940's, it is cultivated predominately with bush-trained Tempranillo and only a little Graciano. The vines are situated on top of a slope with northeast exposure and grow on pure chalk clay soils, giving wines that have always impressed with their depth and balance. As the other wines from Bodega Lanzaga, the grapes for this single-vineyard Rioja are farmed using organic and biodynamic practices.

VINTAGE

The 2021 vintage began with a dry winter, which continued during the spring, followed by a mild summer. A hailstorm on the 3rd of June, right in the middle of flowering, decimated the vines in the southern and northeastern areas of the village of Lanciego. Luckily, La Estrada was not affected thanks to its location in the western part of the village. In addition, the 150 litres of rain that fell during the first fortnight of June complicated the fieldwork and led to the smallest harvest on record. Harvesting started on the 10th of October, showing excellent grape health.

VINIFICATION

The grapes were hand-picked and transported in small boxes to the winery. The different grape varieties were co-fermented with indigenous yeast in 30 hectolitres open-top oak vats. The wine was then matured for 15 months in large 500 litre used oak casks, before being bottled, without fining or filtration in May 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. A wine with approachable tannins and defined by a great depth.