



Grape Varieties

**Garnacha
Graciano
Tempranillo**

Winemaker	Pablo Eguzkiza
Closure	Natural Cork
ABV	14%
Residual Sugar	0.44g/L
Acidity	4.2g/L
Wine pH	3.78
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

`LZ` is made with Tempranillo, Graciano and Garnacha grapes from several estate plots (Campoluengo, Las Rozas, Castillejo, El Romeral, Agozaderas and El Plano) around the Lanciego village, in the Rioja Alavesa area. Here, the organic-certified bush vines grow at altitudes ranging from 450 to 650 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

2023 was characterised by warm and dry climatic conditions until the final phase of the cycle, during which timely precipitation occurred, enhancing the final stage of ripening. Despite the drought and high temperatures, the resulting harvest was excellent in terms of both quantity and quality. The harvest began on September 14 and concluded on October 10.

VINIFICATION

The grapes were handpicked and transported in small boxes to the winery where most of the fruit was destemmed. The three varieties were co-fermented with indigenous yeasts in small cement tanks where they remained for a further six to seven months. The wine was fined and lightly filtered before bottling.

TASTING NOTES

The nose opens with vibrant aromas of ripe cherry, redcurrant, plum, and brooding black fruit, accented by floral violet notes and a touch of savory spice. On the palate, the wine is medium-bodied with fresh acidity and medium tannins, showing a supple yet broad texture. Aged in concrete, it delivers clarity and depth, with hints of dried fruit and earthiness on the persistent finish.