

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

BODEGA LANZAGA



Grape Varieties	Garnacha Graciano Tempranillo
Winemaker	Pablo Eguzkiza
Closure	Natural Cork
ABV	14%
Residual Sugar	0.36g/L
Acidity	4.5g/L
Wine pH	3.78
Bottle Sizes	75cl
Notes	Certified Organic

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 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

‘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

The 2021 vintage was characterized by a dry winter and spring, followed by a mild summer. The year was notably marked by the hailstorm on June 3rd and the 150 liters of rain that fell in the first half of June. These events posed significant challenges and resulted in a highly reduced yield. Despite this, the health of the bunches was excellent thanks to the good ventilation, leading to a resulting harvest of great ripeness and quality.

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.

TASTING NOTES

The 2021 Lanzaga is a rich and complex field blend, with aromas of crisp red fruit, dark forest berries, and subtle floral and sweet oak spice. The palate is silky yet structured, with energetic freshness and powerful tannins that are approachable now but promise graceful aging. Balsamic undertones and dried herbs linger on the ample, elegant finish.