

Bodega Lanzaga,
`Las Beatas` Rioja 2022
Rioja Alavesa, Rioja, Spain

BODEGA LANZAGA



Grape Varieties

**Garnacha
Graciano
Tempranillo**

Winemaker	Pablo Eguzkiza
Closure	Natural Cork
ABV	14%
Residual Sugar	0.13g/L
Acidity	4g/L
Wine pH	3.75
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

Las Beatas is one of the four exceptional vineyards selected by Telmo and Pablo for their consistent outstanding results. This small 1.9-hectare plot sits at around 600 metres above sea level on the terraced hills of an amphitheatre to the west of Lanciego, near the historic town of Labastida, on the northern edge of the Rioja Alavesa denomination. The old bush vines grow on ten levels of east, south, and northwest-facing terraces. This plot is cultivated with a field blend of eight or nine local varieties, predominantly Tempranillo with Garnacha and Graciano, farmed using organic and biodynamic practices. The soils are alluvial with a mix of sandstone and outcrops of marl, with excellent water retention properties, worthy of a 'grand cru' status.

VINTAGE

2022 began with a mild and dry winter and spring, resulting in a delay in the growing cycle of about 15 days compared to the previous year. However, by mid-May the first heatwave arrived and accelerated vegetative growth, and encouraged an early flowering. The high temperatures, sunshine hours, and lack of rain led to a exceptional fruit set, especially for the Garnacha vines. Due to this particular vineyards ability to handle water stress, the grapes reached optimal ripeness and harvest began slightly earlier than usual on the 22nd September.

VINIFICATION

The grapes were hand picked and transported in small boxes to the winery, where most of the fruit was destemmed. The different grape varieties were co-fermented with indigenous yeasts in 30 hectolitre open-top oak vats. The wine was then matured for 14-16 months in a 12-hectolitre oak foudre before bottling without fining or filtration.

TASTING NOTES

A grand cru-level single-vineyard Rioja, Las Beatas is a masterful field blend of Graciano, Garnacha, and Tempranillo. It opens with a delicate, perfumed nose of violets, cassis, blueberries, and mulberries, laced with tea leaves, licorice, and a mineral thread. The palate is medium-bodied and impeccably balanced, with silky, dusty tannins and a long, pristine finish. Bright fruit, floral lift, and light spice give it both charm and structure. Approachable now, it will age beautifully for 20-30 years.

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