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BODEGA LANZAGA / Rioja

## LZ (2018)

El Monte  
01308 Lanciego, Álava

LZ is a tribute to the village grape growers of the 1920s. It is a wine fermented in small cement tanks with selected grapes from our organic vineyards in the village of Lanciego. With LZ, we wanted to keep alive that memory of taste.

### REGION

Rioja Alavesa

### VILLAGE

Lanciego de Álava

### PLACES

Campolungo, Las Rozas, Castillejo, El Romeral, Agozaderas, El Plano

### VARIETIES

Tempranillo, Graciano and Garnacha

### VITICULTURE

Our own organic grapes from Lanciego. Bush pruning. Harvest by hand in boxes.

### ELABORATION AND AGING

Native yeasts. 6/7 months of aging in cement tanks.

### SOILS

Located at an altitude of 500 to 700 meters. We find two types of soils, both of continental origin from the tertiary era. Some are developed on sandstone plateaus and are shallow, flat, stony, limy and of silty texture. The others are found on slopes on marls and are moderately deep, with gentle slopes, less stony, limy and of a very fine texture.

### VINTAGE CHARACTERISTICS

2018 was a very wet year: over 600L/m<sup>2</sup> of rain. The precipitations did not impede a good flowering, but we had to be attentive to fungus diseases.

October was very dry and helped to retain mildew attacks. Harvest began on October 8 and ended on November 1. Thanks to precise viticulture and helped by the weather condition, we were able to harvest healthy and balanced grapes.

