

BODEGA LANZAGA / Rioja

LZ (2019)

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 450 to 650 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

2019 is marked by very low yields. Dry weather, an imperfect fruit set and some frost and hail damage significantly shortened the crop.

The year started with sufficient rainfall in winter, but end of February and March were very dry and unusually warm. April and May were cooler and some rains occurred. Flowering was late and long, summer was hot. Important rainfalls in September provided necessary water; the hot and dry weather that followed kept botrytis at bay. Harvest was particularly short, and the small and loose clusters with its small berries made for a great vintage in terms of quality.

ORGANIC WINE (ES-ECO-026-VAS)

TELMO RODRÍGUEZ

