

BODEGA LANZAGA / Rioja
LZ (2021)



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

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

VARIETIES

Tempranillo, Graciano and Garnacha

VITICULTURE

Own vineyards in Lanciego. Bush pruning.

Hand harvested in boxes.

Organic wine (ES-ECO-026-VAS)

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

2021 started with a dry winter and spring and a mild summer. This year was marked by hailstorms and by 150 litres of intense water in the first half of June. These events notably complicated the work in the vineyard and led to the smallest harvest in living memory. However, the health of the bunches, which were small and well aerated, was excellent, with great ripeness and quality.

