
BODEGA LANZAGA / Rioja

LZ (2022)

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

2022 will be remembered for the heat waves we experienced in spring and summer, it was the earliest harvest in the winery's history. A hot and dry year in which the vineyards held up thanks to the rains of November and December 2021. The first heat wave arrived in May followed by two more in July and August during 7-10 consecutive days with temperatures ranging from 40-42°C and tropical nights. We started the harvest on September 12th in the lower area of Lanciego with reduced quantity due to the drought and excellent health given the characteristics of the year. The result was a pleasant and moderately aromatic wine.

AWARDS

Robert Parker Wine Advocate

92 points

TELMO RODRÍGUEZ

