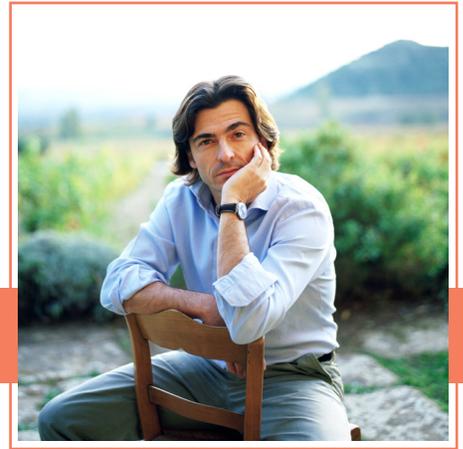




# VALKYRIE

SELECTIONS



## BODEGAS LANZAGA

### LANZAGA 2018

**TELMO RODRIGUEZ - BODEGAS LANZAGA** || Compañía de Vinos Telmo Rodriguez was founded in 1994. Telmo - a self-professed “driving winemaker” - came to Rioja searching for the soul of the region, returning to the villages where a few special plots express themselves. Lanciaego is a village in the foothills of the Sierra de Cantabria mountains, reflecting the contrasting contributions of the Mediterranean and the Atlantic influences. Native grape varieties, grown on the best soils and subject to the best viticulture are the philosophical tenets, allowing the wines to express their innate qualities thanks to simple, but scientifically-grounded winemaking.

**RIOJA** || Rioja was the first Spanish wine region to obtain DO status, in 1925. In 1991, it was promoted to DOCa (Qualified Designation of Origin), a higher category reserved for wines maintaining a proven consistency and quality over a long period of time. Rioja has three distinct subregions (Alavesa, Alta & Baja) as well as stylistic diversity ranging from the traditional oxidative wines to the full throttle modern style.

#### LANZAGA 2018 ||

**BLEND** | Tempranillo, Graciano, Garnacha and many others from old vines including Viura, Torrontés, Granegro or Miguel de Arco (field blend).

**VINEYARDS** | Organic/biodynamic bush vines from the Atalaya, Majadales, Arroyo la Losa, Pasocastillo, Soto, and Veriquete vineyards in the cool Lanciaego zone. At an altitude of 500-600 meters, on plateaus over continental Miocene sandstone strata with flat shallow soils - stony, calcareous and silty textured with low fertility and low water retention capacity.

**WINEMAKING** | Hand picked with wild yeast primary fermentation and malolactic in concrete tank followed by 14 months aging in foudre and 225L barrel.

**ALCOHOL** | 14.5%      **BAR CODE** | 8436037401022

**PRESS** | 95 JS

“This is so beautifully balanced with bright fruit, creamy and crunchy acidity and delicate tannins. Full and compressed with very polished tannins that go on for minutes. From organically grown grapes. Drink or hold.” - JamesSuckling.com

