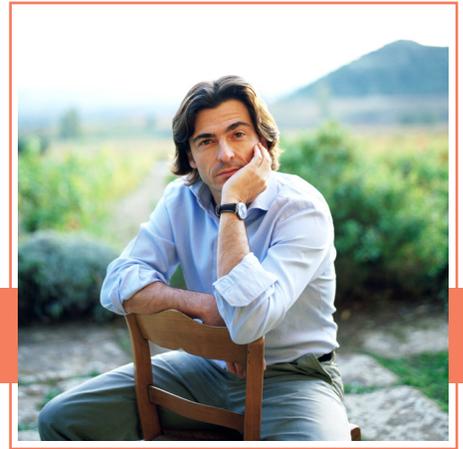




VALKYRIE

SELECTIONS



BODEGAS LANZAGA

LA ESTRADA 2015

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. Laciego 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.

LA ESTRADA 2015 ||

BLEND | Mostly Tempranillo and Graciano with some different minority varieties like Garnacha, Granegro, Moristel and others.

VINEYARDS | La Estrada is a tiny .64 hectare vineyard in the most western part of Laciego facing north east, on top of a pure slope of chalk clay at 610 meters altitude. Traditional bush vines dating back to the 1940s. This was formerly the core of Altos Lanzaga.

WINEMAKING | Hand picked with wild yeast primary fermentation in open oak casks followed by 14 months aging in foudre.

PRESS | 95 WA - 2014 vintage

“Produced from mostly Tempranillo and Graciano grapes from a 0.64-hectare plot planted in the 1930s called La Estrada Alta. The vines are at the top of a northeast-facing slope at 610 meters in altitude on pure limestone clay that has always produced pure, deep and balanced wines and was always part of the Altos de Lanzaga cuvée. It fermented in an open 3,000-kilogram oak vat with indigenous yeasts and matured in oak foudres for 14 to 16 months. This is a very fresh plot with more Tempranillo than Garnacha, and it produces a very elegant and fine wine.” - Luis Gutierrez

