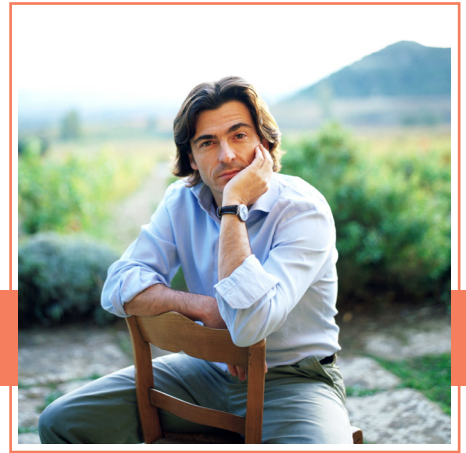




VALKYRIE

SELECTIONS



BODEGAS LANZAGA

EL VELADO 2016

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. Lanciego 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.

EL VELADO 2016 ||

BLEND | Mostly Garnacha and Tempranillo with some other old varieties, including white.

VINEYARDS | This eighty year old vineyard is on the most eastern part of Lanciego, facing mostly west and south with good exposure. It is just under a hectare in size (.93ha) with traditional bush vines on chalky clay at 610 meters altitude.

WINEMAKING | Hand picked with wild yeast primary fermentation in open oak casks followed by 15 months aging in 500L French oak.

PRESS | 97 JS & 93 WA

“One of the four single-vineyard bottlings from Rioja, from a vineyard planted with a majority of Garnacha and Tempranillo, produced an unusually fine wine in 2016, even though it tends to be the more rustic of the single vineyards and has more tannins than the others. I’m talking about the 2016 El Velado, from a plot planted over 80 years ago. I find a bit of ripeness here and a little more rusticity on the palate, with grainy tannins and an earthy sensation.” - Luis Gutierrez

