



TELMO RODRIGUEZ



LANZAGA 2010

TELMO RODRIGUEZ || 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.

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BLEND | 85% Tempranillo, 10% Garnacha and 5% Graciano

VINEYARDS | Organic/biodynamic bush vines from the Atalaya, Majadales, Arroyo la Losa, Pasocastillo and Soto vineyards in the cool Lanciego 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 | 92 VIN

“The nose delivers an array of ripe red fruit and floral scents, along with hints of allspice, pipe tobacco and smoky minerals. Juicy and focused on the palate, offering gently sweet, concentrated black raspberry and cherry-vanilla flavors that tighten up in the mid-palate. Combines power and finesse with a deft hand and finishes spicy and very long, with supple tannins building slowly and adding grip.” - Josh Reynolds

