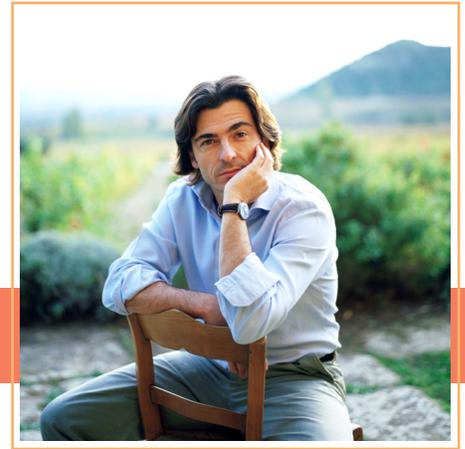




VALKYRIE

SELECTIONS



BODEGAS LANZAGA

CORRIENTE 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. 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.

CORRIENTE 2015 ||

BLEND | Tempranillo, Graciano & Garnacha

VINEYARDS | “Rioja Corriente” is an expression from the turn of the century, referring to a pure, unclassified wine meant for everyday drinking. Bush vines in the cool Lanciaego zone within Rioja Alavesa on flat shallow soils that are stony, calcareous, and low in nutrients.

WINEMAKING | Hand picked with wild yeast primary fermentation and malolactic in concrete tank and stainless steel followed by 12 months aging in a mixed regime of barrel and foudre.

ALCOHOL | 14%

BAR CODE | 8436037401053

PRESS | 89 WA

“The 2015 Corriente is a Tempranillo, Garnacha and Graciano blend, from purchased and estate grapes from the village of Lanciaego, fermented with indigenous yeasts in a mixture of concrete and stainless steel vats. The wine matured in barriques and oak foudres of different ages. It was bottled in April 2017. This is a creamy and spicy entry-level Rioja, combining fruit, spicy oak and some dusty tannins. This would welcome some food.” - Luis Gutierrez

