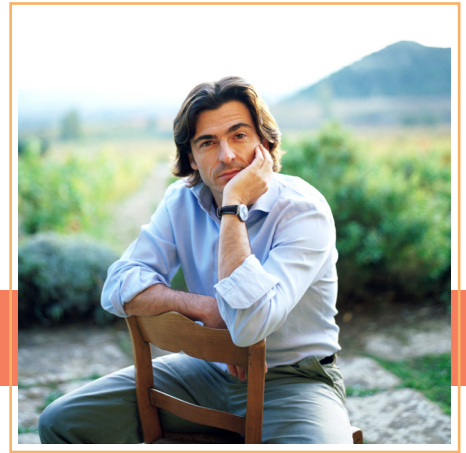




VALKYRIE

SELECTIONS



BODEGAS LANZAGA



LZ 2019

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.

LZ 2019 ||

BLEND | Tempranillo, Graciano & Garnacha

VINEYARDS | Certified organic bush vines in the cool Lanciego zone within Rioja Alavesa from the Campoluengo, Las Rozas, Castillejo, El Romeral, Agozaderas and El Plano vineyards on clay - calcareous slopes.

WINEMAKING | Hand picked with wild yeast primary fermentation and malolactic in concrete tank followed by 6 months aging (also in concrete).

ALCOHOL | 13.5%

BAR CODE | 8436037401039

PRESS | 94 JS & 90 WA

“This comes from their own organically grown and head-pruned vineyards at 500 to 700 meters in altitude on limestone-rich slopes. It fermented in concrete tanks with indigenous yeasts and was kept in concrete for six to seven months. It’s pure fruit, like biting into a bunch of ripe grapes, juicy and refreshing.” - Luis Gutierrez

