

89**2015 Telmo Rodríguez LZ**

The unoaked 2015 LZ is matured in cement vats for some four to six months before being bottled. It's a blend of Tempranillo, Garnacha and Graciano from their own vineyards and grapes purchased from growers in the village of Lanciego. It fermented in cement vats with indigenous yeasts. I've found the ripe and forward 2015 vintage quite good for young wines, as it has produced juicy reds. This is quite forward, a little raw and young, juicy and fresh. It is terribly tasty with an herbal twist that provides additional freshness. 61,200 bottles produced in 2015.

- Luis Gutiérrez (June, 2016)

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93**2012 Telmo Rodríguez Lanzaga**

The 2012 Lanzaga shows the character of the year, but comes through as fresher and better balanced than the already impressive 2011. This blend of Tempranillo, Garnacha and Graciano is sourced from their 14 hectares of organically farmed, head-pruned vineyards in the village of Lanciego. It fermented in 6,000-kilo cement vats with indigenous yeasts, and matured in a combination of 1,500- and 2,500-liter foudres and 225-liter barriques for some 14 months. The nose is elegant, subtle and balanced, with ripe fruit without excess and nicely integrated oak. The palate shows nice concentration and power keeping the poise and elegance, with good balance, fine tannins and moderate acidity. Nice combination of elegance and power. 31,390 bottles produced.

- Luis Gutiérrez (June, 2016)

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90**2014 Telmo Rodríguez Corriente**

There is a red with no more aspiration than being an everyday wine, following the style of a wine from the 19th century from which the 2014 Corriente takes its name. As most of the wines, it's a Tempranillo-based blend with some Garnacha and a small quantity of Graciano, from purchased and own grapes, all from head-pruned vines. It fermented in cement and stainless steel vats with indigenous yeasts, with some time in barriques and oak foudres of different ages. This is a fine-tuned red with some time in cement, with some rusticity and character, mixing berries and hints of orange peel, just a pinch of spices. I think it achieves its goal and it even over-delivers for the price. 58,660 bottles produced.

- Luis Gutiérrez (June, 2016)

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95**2012 Telmo Rodríguez Altos Lanzaga**

There is an extra degree of elegance, precision and focus in the 2012 Altos de Lanzaga compared with the regular Lanzaga from that same year. It is produced from four small plots of over 70-year-old vines at 500-600 meters altitude, planted on very poor soils that are biodynamically farmed. It fermented in 3,000-kilo oak vats for 20 days with indigenous yeasts, and matured in 1,500-liter oak foudres and 225-liter barriques for some 18 months. The nose might be a little reticent at first, quite subtle, serious, balanced, a little backward. There is great balance, very fine tannins and very good freshness. This wine is very tasty, combining elegance and power. This is a very good vintage of Altos, with enough stuffing and balance to age magnificently in bottle. 2,500 bottles were filled in June 2014.

- Luis Gutiérrez (June, 2016)

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2013 Telmo Rodríguez Las Beatas

The real test for the newish top cuvée was to see its behavior in a more challenging vintage. I had tasted the 2013 Las Beatas from the oak vat in my previous visit and didn't find it that bad. The field blend of this old terraced vineyard includes Tempranillo, Graciano, Garnacha, Garnacha Blanca and other grapes, as it was the norm in the old times. It fermented in 1,000- and 3,000-liter oak vats and matured in 1,200-liter oak foudres in an old cellar, located in the village of Ollauri, following the strictest tradition for some 15 months. The nose reminded me of wet chalk straight away, a fine and subtle minerality, slowly opening up to aromas of violets and lavender. It had hints of pollen and honey wax, perfumed but in a subtle way. It is perhaps a little more austere and reticent than previous vintages that were warmer and drier. There is a big difference in the acidity that provides for an effervescent texture...

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