

Laztan 2021

With LAZTAN, which means caress in the Basque language, we found manually produced wine, all natural, chemical free and with no mechanical process.

Features

Variety:

100% tempranillo.

Vineyard:

Only the best grapes are carefully selected from 8.5 hectares surrounding the winery, at an altitude of 647 meters, where they mature to perfection.

We selected 0.8 hectares from the south of this area, on a small slope, with clay-calcareous soil. 2.750 kg were manually harvested.

Harvest date: 8th October, 2021.

Elaboration:

Hand harvested. 100% of the grapes are manually de-stemmed and put into opened 500L French oak barrels, where alcoholic fermentation takes place. Once alcoholic fermentation is complete, the wine is manually pressed, using a special old press, ensuring a delicate, soft compression of the wine. Next, the wine is reintroduced into 500L French oak barrels, where malolactic fermentation is introduced.

Aging:

7 months in 500L French oak barrel.

Bottling date:

July 2022.

Alcohol content:

14,5°.

Production:

From 5 barrels produced and aged, only 2 are selected to get the perfect blend and market the best 1.170 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Guía Intervinos 2023: **96 Points**