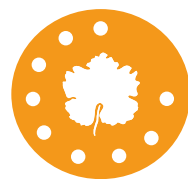




Bodegas *Launa*
R i o j a A l a v e s a



Tradition, Enthusiasm and Dedication...





Story

After 7 generations of the family linked to the world of wine, in 1978 **Teodoro Unzalu** and **María Felisa Gaztelurrutia** built their first winery in Villabuena (Rioja Alavesa).

In 2006, their children, the 9th generation of the family, saw the rebirth of the original dream of their parents, fruit from the labour, and the spirit of overcoming: the building of the current winery in Laguardia (Rioja Alavesa). Built underground beside the Sierra de Cantabria mountain range, the winery is located at an altitude of 690 metros and surrounded by a vineyard of 57 hectares.

Three siblings, **Iker**, **Unax** and **Usuri** currently manage the winery.

The 57 hectares of vineyards tended by the winery are the best guarantee of the quality of the wines.

The important acknowledgements obtained both nationally and internationally are a sign that the winery is moving in the right direction.



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

Catavinum Wine & Spirits Competition 2024: **Great Gold Medal**

Guía Intervinos 2023: **96 Points**



Amaita 2018

Features

Variety:

100% tempranillo.

Vineyard:

The best bunches, coming from the vineyard located surrounding the winery, are selected to produce this special wine. Found in the defined "Golden Mile" of Rioja Alavesa, was planted on 2005 at an altitude of 650 m. High density plantation (4.800 plants/ Ha) has caused great rivalry among the plants, giving rise small bunches with small grapes of high quality. Limited yield to 3.900 kg/Ha.

Elaboration:

Hand harvested, 50% of selected grapes are manually destemmed to put them into opened 500 litter French oak barrels where alcoholic fermentation will take place. The other 50% of grapes will make the fermentation in low capacity tank. Then, continues the maceration during 15 days. Both wines finishes malolactic fermentation in new French oak barrel of 225 l (50%) and 500 l (50%).

Aging:

15 months in new French oak barrel where malolactic took place.

Bottling date:

June 2020.

Alcohol content:

14°.

Production:

5.890 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Catavinum, World Wine Competition 2022: **Great Gold Medal**

Guía Intervinos 2023: **95 Points**

Guía Peñin 2022: **94 Points**

Guía SeVi 2022: **95 Points**



Ikunus 2018

Features

Variety:

100% tempranillo.

Vineyard:

Found in the defined "Golden Mile" of Rioja Alavesa, was planted on 2005 at an altitude of 690 m. High density plantation (4.800 plants/ Ha) has caused great rivalry among the plants, giving rise small bunches with small grapes of high quality. Limited yield to 3.900 kg/Ha.

Elaboration:

Hand harvest. Selection of grapes, destemmed and 7 days fermenting at low capacity tank (16.000 kg). Then, continues the maceration with its own skins during 17 days. Malolactic fermentation finishes in new French oak barrel of 225 l (50%) and French oak bocoy of 500 l (50%).

Aging:

15 months in new French oak barrel where malolactic took place.

Bottling date:

June 2020.

Alcohol content:

14°.

Production:

11.847 bottles. (750ml). 455 Magnum bottles (1.500ml).

Recommendation:

Consume at a temperature of 17°C.



Awards

Catavinum, World Wine Competition 2022: **Great Gold Medal**

Guía Intervinos 2023: **93 Points**

Guía Peñín 2022: **92 Points**

Guía SeVi 2022: **94 Points**



Launa Selección Familiar Reserva 2016

Features

Variety:

90% tempranillo, 10% graciano.

Vineyard:

Average age of 56 years and limited yield to 5.100 kg to optimise and concentrate the wine quality. Average altitude: 565 m.

Elaboration:

Hand harvest. Destemmed and 8 days fermenting at low capacity tanks (16.000 kg), to continue the maceration with its skins during 14 days.

Aging:

24 months in new French oak barrel.

Bottling date:

April 2019.

Alcohol content:

14°.

Production:

26.050 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Guía Peñín 2022: **92 Points**

Guía Intervinos 2022: **94 Points**

Guía SeVi 2021: **94 Points**

Catavinum World Wine Competition 2021: **Gold Medal**

Wine Enthusiast 2022: **92 Points**



Launa Selección Familiar Crianza 2018

Features

Variety:

100% tempranillo.

Vineyard:

Average age of 56 years and limited yield to 5.100 kg to optimise and concentrate the wine quality.

Average altitude: 585 m.

Elaboration:

Hand harvest. Destemmed and 8 days fermenting at low capacity tanks (16.000 kg), to continue the maceration with its skins during 12 days.

Aging:

15 months in new French and American oak barrel.

Bottling date:

4 november 2021.

Alcohol content:

14°.

Production:

30.245 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Guía SeVi 2023: **92 Points**

Guía Peñín 2023: **91 Points**

Guía Intervinos 2023: **92 Points**

Guía Gourmet 2024: **93 Points**

International Wine & Spirits 2023: **Gold Medal**



Launa Crianza

2020

Features

Variety:

Tempranillo.

Vineyard:

Average age of 36 years and limited yield to 6.200 kg.
Average altitude: 515 m.

Elaboration:

Hand harvest. Destemmed and 8-9 days fermenting at low capacity tanks (16.000 kg), to continue the maceration with its skins during 11 days.

Aging:

15 months in French and American oak barrel.
20% new, 80% second use.

Bottling date:

March 2023.

Alcohol content:

14,5°.

Production:

42.320 bottles of 750 ml and 3.200 bottles of 1.5L.

Recommendation:

Consume at a temperature of 16°C.



Awards

Guía Peñin 2024: **90 Points**

Guía Intervinos 2024: **91 Points**

Launa Selección Familiar White 2022

Features

Variety:

100% viura

Vineyard:

40 years, from Laguardia.

Elaboration:

Hand harvest and natural soft pressing to extract only the flower of the wine. Fermentation takes place in new French oak barrel with its own fine lees to achieve volume and structure.

Aging:

5 months in the same French oak barrel where fermentation takes place.

Bottling date:

June 2023.

Alcohol content:

13°.

Production:

1.330 bottles.

Recommendation:

Consume at a temperature of 12-13°C.



Awards

Guía Peñín 2024: **91 Points**

Guía Intervinos 2024: **92 Points**

Guía SeVi 2023: **94 Puntos**



Launa White over Lees 2022

Features

Variety:

61% Viura, 39% Chardonnay.

Vineyard:

39 years.

Elaboration:

Hand harvest and soft natural pressing to extract only the flower of the wine. The fermentation is controled at 16° for 3 weeks in stainless tank.

Aging:

Once fermented, the wine remains in tank for 5 months working on its fine lees.

Bottling date:

March 2023.

Alcohol content:

13°.

Production:

13.250 bottles.

Recommendation:

Consume at temperature of 9-11°.



Awards

Guía SeVi 2023: **92 Points**

Guía Intervinos 2024: **92 Points**

International Wine & Spirits 2023: **Gold Medal**



Launa White

2023

Features

Variety:

87% Viura · 13% Chardonnay.

Vineyard:

39 years.

Elaboration:

Manual harvest. Destemming and crushing.
The flower must ferments at 16-18°C for 20-22 days
in a little inox deposit (10.000 l).

Alcohol content:

12°.

Production:

33.250 bottles.

Recommendation:

Consume at a temperature of 8-10°C.

Awards

Catavinum Wine & Spirits Competition 2024: **Silver Medal**



Launa Red

2023

Features

Variety:

98% Tempranillo · 2% Viura.

Vineyard:

Average age of 35 years with a yield limited to 6,300 kg/Ha. Average altitude of 585 m.

Elaboration:

Traditional method of carbonic maceration, having fermented for 10 days at 28°C.

Alcohol content:

13°.

Production:

39.950 bottles.

Recommendation:

Consume at a temperature of 14-16°C within the year following its elaboration.

Awards

Catavinum Wine & Spirits Competition 2024: **Silver Medal**



Launa Rosé 2023

Features

Variety:

67% viura, 33% tempranillo.

Vineyard:

22 years.

Elaboration:

Destemmed and made using the “bleeding” method, having fermented for 21 days at a controlled temperature of 15-16°C.

Alcohol content:

12,5°.

Production:

13.250 bottles.

Recommendation:

Consume at a temperature of 8-10°C.



Awards

Catavinum Wine & Spirits Competition 2024: **Gold Medal**





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