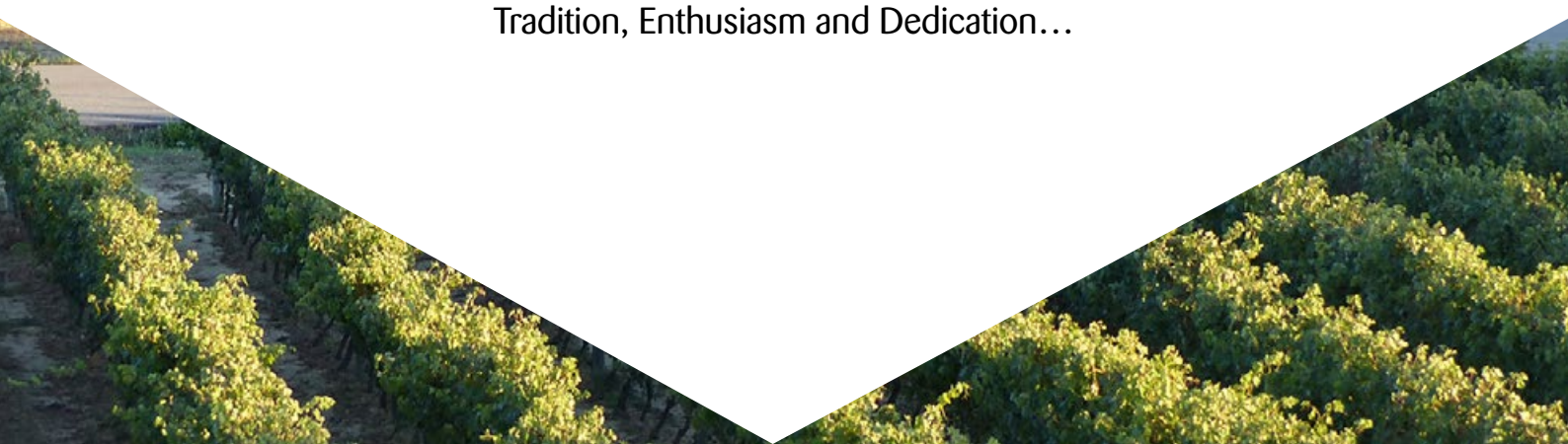




**B o d e g a s**   
*Launa*  
R i o j a      A l a v e s a

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

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**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.

**Alcohol content:**

14,5°.

**Bottling date:**

July 2022.

**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

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Guía SeVi: **96 Points**

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

Guía Intervinos: **96 Points**



# Amaita 2018

## Features

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**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.

**Alcohol content:**

14°.

**Bottling date:**

June 2020.

**Production:**

5.890 bottles.

**Recommendation:**

Consume at a temperature of 17°C.



## Awards

---

Guía SeVi: **96 Points**

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

Guía Intervinos: **95 Points**

Guía Peñin: **94 Points**



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

# Ikunus 2018

## Features

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**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 bocooy of 500 l (50%).

**Aging:**

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

**Alcohol content:**

14°.

**Bottling date:**

June 2020.

**Production:**

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

**Recommendation:**

Consume at a temperature of 17°C.

## Awards

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

Guía Intervinos: **93 Points**

Guía Peñín: **92 Points**

Guía SeVi: **94 Points**



# Launa Selección Familiar Reserva 2017

## Features

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**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 French oak barrel.

**Alcohol content:**

14°.

**Bottling date:**

June 2020.

**Production:**

28.199 bottles.

**Recommendation:**

Consume at a temperature of 17°C.



## Awards

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Guía Gourmet: **94 Points**

Guía Interviños: **93 Points**

Guía Peñín: **91 Points**

Guía SeVi: **94 Points**

Catavinum Wine & Spirit: **Gold Medal**

# Launa Selección Familiar Crianza 2018

## Features

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**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.

**Alcohol content:**

14°.

**Bottling date:**

4 november 2021.

**Production:**

30.245 bottles.

**Recommendation:**

Consume at a temperature of 17°C.



## Awards

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Guía SeVi: **92 Points**

Guía Peñín: **91 Points**

Guía Intervinos: **92 Points**

Guía Gourmet: **93 Points**

International Wine & Spirits: **Gold Medal**

# Launa Crianza

## 2020

### Features

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**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.

**Alcohol content:**

14,5°.

**Bottling date:**

March 2023.

**Production:**

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

**Recommendation:**

Consume at a temperature of 16°C.



### Awards

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Guía Peñin: **90 Points**

Guía Intervinos: **91 Points**



# Launa I Crianza

## 2021

### Features

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**Variety:**

Tempranillo.

**Vineyard:**

Average age of 18 years and yield limited to 6.500 kg.  
Average altitude: 535 m.

**Elaboration:**

Harvested by hand. Destemming and 8-9 days of fermentation in low-capacity tanks (16.000 kg), followed by maceration with the skins for 10 days.

**Aging:**

13 months in French and American oak barrels.  
20% new barrels, 80% three year old barrels.

**Alcohol content:**

13,5°.

**Bottle date:**

March 2023.

**Production:**

72.100 bottles.

**Recommendation:**

Consume at a temperature of 16°C.



### Awards

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Guía Intervinos: **91 Points**

Guía SeVi: **91 Points**



# Launa Selección Familiar White 2023

Wine from Laguardia

## Features

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**Variety:**

100% Viura

**Vineyard:**

41 years.

**Elaboration:**

Hand harvest and natural soft pressing to extract only the flower of the wine. Fermentation takes place in a new French oak barrel of 500 liter with its own fine lees to achieve volume and structure.

**Aging:**

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

**Alcohol content:**

13°.

**Bottling date:**

June 2024.

**Production:**

1.330 bottles.

**Recommendation:**

Consume at a temperature of 12-13°C.



## Awards

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Guía Gourmets: **91 Points**

Guía Peñín: **91 Points**

Guía Intervinos: **92 Points**

Guía SeVi: **94 Points**

Bodegas *Launa*  
Rioja Alavesa

# Launa White over Lees 2024

## Features

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**Variety:**

62% Viura, 38% Chardonnay.

**Vineyard:**

39 years.

**Elaboration:**

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

**Aging:**

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

**Alcohol content:**

13°.

**Bottling date:**

March 2025.

**Production:**

13.250 bottles.

**Recommendation:**

Consume at temperature of 9-11°.



## Awards

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Tim Atkin: **90 Points**

Guía Intervinos: **92 Points**

Guía SeVi: **91 Points**

# Launa White

## 2024

### Features

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**Variety:**

Viura, Sauvignon Blanc & White Tempranillo.

**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:**

12,5°.

**Bottling date:**

February 2025.

**Production:**

33.250 bottles.

**Recommendation:**

Consume at a temperature of 8-10°C.



### Awards

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Guía Intervinos: **90 Points**

Guía SeVi: **91 Points**

Bodegas *Launa*  
Rioja Alavesa

# Launa Red

## 2024

### Features

---

**Variety:**

100% Tempranillo.

**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°.

**Bottling date:**

February 2025.

**Production:**

39.950 bottles.

**Recommendation:**

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



### Awards

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Guía Intervinos: **90 Points**

Guía SeVi: **91 Points**

Bodegas *Launa*  
Rioja Alavesa

# Launa Rosé

## 2024

### Features

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**Variety:**

56% Tempranillo, 44% Viura.

**Vineyard:**

Average age of 22 years. Average altitude of 580 m.

**Elaboration:**

Manual harvest. After 12-14 hours of maceration, the must ferments for 20-22 days at 16-17°C in small stainless steel tanks (10,000 l).

**Alcohol content:**

14°.

**Bottling date:**

February 2025.

**Production:**

13.250 bottles.

**Recommendation:**

Consume at a temperature of 8-10°C.



### Awards

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Guía Intervinos: **90 Points**

Guía SeVi: **91 Points**

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



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