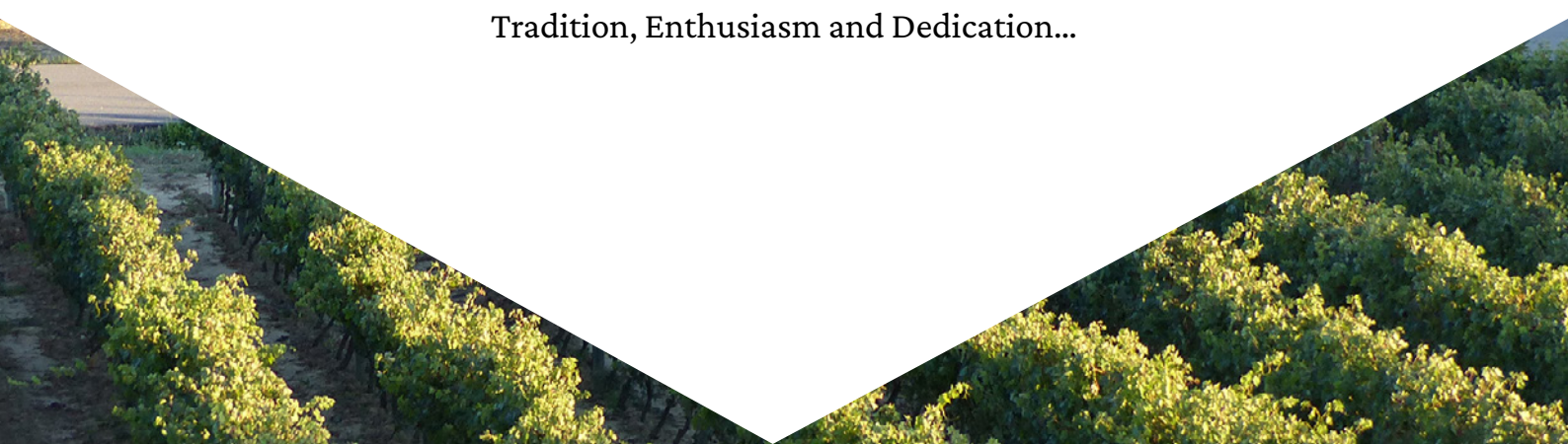




B o d e g a s 
Launa
R i o j a A l a v e s a

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 2022

Wine from Laguardia

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:

“From the 8.5-hectare estate surrounding the winery, located at 647 meters above sea level, the best grapes are selected from the area of the vineyard that offers the highest quality. This may vary depending on the vintage, as the estate features diverse soils and slopes that influence grape quality. For this vintage, a 0.8-hectare plot on the southern part of the estate was chosen, with a pronounced north-south slope, from which approximately 2,750 kg of grapes were selected. Manual harvest in 12 kg boxes took place on October 8th, 2022.

Elaboration:

The grapes are manually destemmed and placed into an open 500-liter French oak barrel, where alcoholic fermentation takes place. Once fermentation is complete, the grapes are pressed using a manual press, allowing for a gentle extraction of the wine. The wine is then transferred into a 500-liter French oak barrel to undergo malolactic fermentation.

Aging:

7 months in 500L French oak barrel.

Alcohol content:

13,5°.

Bottling date:

July 2023.

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 Gourmet: **96 Points**

Guía SeVi: **96 Points**

Guía Intervinos: **95 Points**



Amaita 2022

Wine from Laguardia

Features

Variety:

100% Tempranillo.

Vineyard:

Planted in 2005 in the area known as the 'Golden Mile' of Rioja Alavesa, the vineyard is located at an altitude of 650 meters, in the town of Laguardia. With a high planting density (4,800 vines/ha), it produces small, high-quality clusters with a limited yield of 3,900 kg/ha. From the southwest part of the estate surrounding the winery, the best clusters were selected to craft this wine.

Elaboration:

Hand-harvested, 50% of the selected grape clusters are manually destemmed and placed into open 500 L barrels, where alcoholic fermentation takes place. The remaining 50% is destemmed and ferments in a small vat, where it continues macerating for an additional 15 days. Both wines complete complete malolactic fermentation in 225 L and 500 L French oak barrels.

Aging:

Aged for 12 months in French oak barrels, where malolactic fermentation took place..

Alcohol content:

13,5°.

Bottling date:

March 2024.

Production:

3.488 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Guía Gourmet: **96 Points**

Guía SeVi: **95 Points**

Guía Intervinos: **95 Points**

Ikunus 2021

Wine from Laguardia

Features

Variety:

100% Tempranillo.

Vineyard:

Planted in 2005 in the area known as the 'Golden Mile' of Rioja Alavesa, the vineyard is located at an altitude of 650 meters, in the town of Laguardia. With a high planting density (4,800 vines/ha), it produces small, high-quality clusters with a limited yield of 3,900 kg/ha. From the northern part of the estate surrounding the winery, the best clusters were selected to craft this wine.

Elaboration:

Manual harvest. Each cluster is carefully selected, and the grapes ferment and macerate with their skins for 24 days in a small vat (16,000 kg). Malolactic fermentation is completed in 225 L and 500 L French oak barrels.

Aging:

Aged for 12 months in French oak, where malolactic fermentation was completed..

Alcohol content:

13,5°.

Bottling date:

March 2023.

Production:

6.572 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Guía Gourmet: **94 Points**

Guía SeVi: **95 Points**

Guía Intervinos: **94 Points**

Launa Selección Familiar Reserva 2019

Features

Variety:

Tempranillo.

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 2022.

Production:

18.320 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Guía Gourmet: **94 Points**

Guía Intervinos: **93 Points**

Guía SeVi: **94 Points**

Guía Peñín: **91 Points**

Bodegas *Launa*
Rioja Alavesa



Launa Selección Familiar Crianza 2020

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 French and American oak barrels.

40% new barrels, 60% second use.

Alcohol content:

14°.

Bottling date:

July 2023.

Production:

30.140 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Guía Gourmet: **93 Points**

Guía Peñín: **91 Points**

Guía Intervinos: **92 Points**

Guía SeVi: **93 Points**

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

Launa Crianza 2022

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 barrels.
20% new barrels, 80% second use.

Alcohol content:

14°.

Bottling date:

June 2024.

Production:

54.820 bottles of 750 ml.
3.150 bottles of 1.5L.

Recommendation:

Consume at a temperature of 16°C.



Awards

Guía Peñin: **90 Points**

Guía Intervinos: **91 Points**

Guía SeVi: **92 Points**



Bodegas *Launa*
Rioja Alavesa

Launa Selección Familiar White 2023

Wine from Laguardia

Features

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

Guía Gourmet: **91 Points**

Guía Peñín: **91 Points**

Guía Intervinos: **92 Points**

Guía SeVi: **94 Points**

Bodegas *Launa*
Rioja Alavesa

Launa White over Lees 2024

Features

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

Tim Atkin: **90 Points**

Guía Intervinos: **92 Points**

Guía SeVi: **91 Points**

Bodegas *Launa*
Rioja Alavesa

Launa White

2025

Features

Variety:

100% Viura.

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 2026.

Production:

37.330 bottles.

Recommendation:

Consume at a temperature of 8-10°C.



Awards

Guía Intervinos: **90 Points**

Guía SeVi: **91 Points**

Bodegas *Launa*
Rioja Alavesa

Launa Red

2025

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:

13,5°.

Bottling date:

February 2026.

Production:

39.950 bottles.

Recommendation:

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



Awards

Guía Intervinos: **90 Points**

Guía SeVi: **91 Points**

Bodegas *Launa*
Rioja Alavesa

Launa Rosé

2025

Features

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 2026.

Production:

13.250 bottles.

Recommendation:

Consume at a temperature of 8-10°C.



Awards

Guía Intervinos: **90 Points**

Guía SeVi: **91 Points**

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

Bodegas *Launa*
Rioja Alavesa



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