



# Bodegas Landaluce



PANORAMIC VIEW FROM OUR VINEYARD FUENTE DEL ESPINO

Our winery is located in Laguardia, at the foot of the Cantabrian Mountains, on the road to La Hoya in an area known as Piñuelas.

Bodegas Landaluce was founded in the year 2000, and is the result of the work of the Landaluce family and a team of associates, who together combined knowledge and experience, handed down from generation to generation, to produce our excellent wines.

The secret lies in our team's know-how and, of course, the raw materials we employ. We have 25 hectares of vines, mainly Tempranillo, at San Gregorio, Carravalseca, San Cristóbal and La Gloria, all part of the Laguardia district and at the centre of the Cantabrian Mountain, a micro-climate region in the Rioja Alavesa sub-zone.

10 hectares of this vine area are over 40 years old, alongside other 80 year old vines. The remaining 15 hectares contain younger vineyards, between 20 and 40 years old.

We do not use traditional crianza and reserva ageing methods, and we use a generic back label for our wines, **Elle de Landaluce** and **Capricho de Landaluce**. This means that each wine variety meets a certain level of individual quality, rather than a typology established by the D.O.Ca. Rioja.

## Bodegas Landaluce

Commercial address: Carretera de los Molinos s/n • Apdo. Correos: 21 - 01300 Laguardia-Alava  
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Bodegas  
Landaluce

# Landaluce

TEMPRANILLO 2018

Young Red Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

12 u x 750 ml

This wine is made with Tempranillo and Viura grapes from our vineyards in Laguardia.

The hand harvested grapes were gently destemmed without being pressed. They were then placed in 25,000 litre stainless steel tanks and left to ferment at 15°C. Maceration was short so as not to lose the fruitiness and to bring out the sweetness in the mouth.

This process lasted 10 days, before the final pressing. After the wine had settled and left to rest, it was bottled.

### Tasting notes:

**Appearance:** attractive cherry red colour with the characteristics purple rim of a young wine.

**Aroma:** suggestive and fragrant to the nose, with scents of undergrowth and red berries along with some plums and an elegant floral hint.

**Taste:** tasty, soft and well structured. Aromatic hints of violet and noble tannins, with a pleasant primary and varietal finish.

### Other characteristics:

**Vineyards:** Laguardia.

**Type of soil:** clay-chalky.

**Type of grape:** 95% Tempranillo grapes and 5% Viura grapes.

**Winemaking process:** grape destemmed and low temperature fermentation.

**Alcohol content:** 13.5%

**Drinking tips:** we recommend this wine be consumed at a temperature of 12°C, to accompany aperitifs, cold meats, light pastas and grilled meat.



GUJA  
PENIN  
2016  
**89**  
POINTS  
\*\*\*\*\*

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# Fincas de Landaluce

CRIANZA 2016

Red Crianza Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

Landaluce

12 u x 750 ml

Elaborated using carefully selected grapes, harvested by hand, at optimum ripeness at our own vineyards in Laguardia: San Cristóbal, La Media Legua, Prado de las Albas and la Laguna. Grown on 20-40 year-old vines.

The grapes were destemmed and then fermented in 25,000 litre stainless steel tanks at a temperature of 26–28°C. After a 7 to 10 day maceration, the malolactic fermentation took place to guarantee the correct acidity. It was then aged in French oak barrels for 12 months.

## Tasting notes:

**Appearance:** dark red cherry with balanced intensity.

**Aroma:** wild fruit (sour cherries, black raspberry), sweet wood and spices, cocoa, fruit liqueur (prunes), balsamic herbs, remarkable mineral aspect, toasted notes.

**Taste:** well-integrated sweet fruit, with balance and food-pairing potential.

## Other characteristics:

**Vineyards:** Laguardia, with 20-40 year old vines

**Type of soil:** clay-chalky.

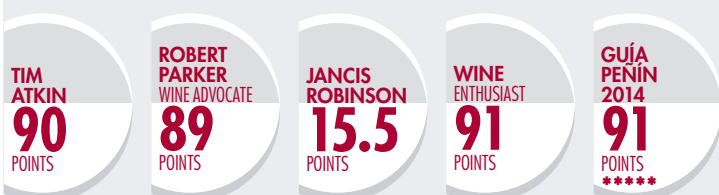
**Type of grape:** 100% Tempranillo grapes.

**Aging:** 12 months in French oak barrels.

**Alcohol content:** 14%

**Drinking tips:** we recommend this wine be consumed slightly chilled (about 15°C). This wine goes well with small game, red meats, grilled lamb and cured cheeses.

**Suitable for vegans.**



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# Fincas de Landaluce

RESERVA 2015

Red Reserva Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

Landaluce

12 u x 750 ml

Tempranillo grapes, optimum ripening and hand-picked from our own 60 year-old vineyards in Laguardia, harvested in early October.

After de-stemming, the grapes were fermented in stainless steel tanks of 15,000 litres, at a temperature of 26–28°C and, after a maceration of 10 to 15 days; malolactic fermentation takes place, giving the wine its correct level of acidity.

Then transferred to French and American oak barrels and aged for 12 months, and finally bottled for two years.

## Tasting notes:

**Appearance:** ruby red, clean and bright.

**Aroma:** good aromatic intensity, notes of ripe red fruit on the nose over a very elegant balsamic background.

**Taste:** It is soft, cool and spirited on the palate. It has a full body and the tannins are well-integrated and polished. The aftertaste offers hints of very ripe red fruit with liqueur nuances reappearing making it a wine with a long lasting finish.

## Other characteristics:

**Vineyards:** in Laguardia, over 60 years old: La Gloria, Carravalseca, Puente Victoria y San Gregorio.

**Type of soil:** clay and lime.

**Type of grape:** 100% Tempranillo grapes.

**Aging:** 12 months in American and French oak barrels.

**Alcohol content:** 14%

**Drinking tips:** This red wine may readily be stored in bottles, and appreciates a little airing before drinking.



ROBERT  
PARKER  
WINE ADVOCATE  
**89**  
POINTS

JAMES  
SUCKLING  
**90**  
POINTS

TIM  
ATKIN  
**91**  
POINTS

WINE  
ENTHUSIAST  
**91**  
POINTS

GUÍA  
PENÍN  
2016  
**91**  
POINTS  
\*\*\*\*

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# Fincas de Landaluce

GRACIANO 2017

Red Crianza Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

6 u x 750 ml

Graciano grapes from our vineyards in the Verdecillo, El Prao and Carravalseca estates in Laguardia, from clay-chalky soils, which help to concentrate the fruit due to their fine grains.

Variety with late ripening and therefore the last to enter the winery in each harvest.

We harvest the grapes from the 30-year old vines in the early morning when the day is at its coolest.

Grapes destemmed without crushing and fermented in 2,000 litre stainless steel tanks at a temperature 22–24°C. After the malolactic and alcoholic fermentation, it is put in 10% American and 90% French oak barrels for 12 months, with rackings every 3 months, and then aged in a bottle for a year.

## Tasting notes:

**Appearance:** deep purplish red with cardinal hues.

**Aroma:** aromatic and complex on the nose, aromas of small fruits of the forest, violet, cocoa, minerals, liquorice and good wood.

**Taste:** good structure, tasty, fresh acidity, noble tannins still to be polished and long end, with balsamic aromas. Excellent varietal potential which will have a splendid journey.

## Other characteristics:

**Vineyards:** in Laguardia, 30 years old: Verdecillo, El Prao y Carravalseca

**Type of soil:** clay-chalky.

**Type of grape:** 100% Graciano grapes.

**Aging:** 12 months in American and French oak barrels.

**Alcohol content:** 14%

**Drinking tips:** The wine should be left to breathe for half an hour prior to drinking and served at a temperature of 15°C. Perfect to drink with roast or grilled meat. This wine has potential to be saved for between eight and ten years.

**Suitable for vegans.**



GUÍA  
REPSOL  
92  
POINTS

ROBERT  
PARKER  
WINE ADVOCATE  
93  
POINTS

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# Elle de Landaluce

WHITE 2018

White Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

Landaluce

6 u x 750 ml

This wine is made with Viura grapes and Malvasia grapes from our vineyards in Laguardia. The grapes were picked on September 18th.

The grapes were collected in crates in the early morning so that they would still be fresh by the time they reached the cellars, and thus retain as much as possible their aromatic potential.

The grapes were in excellent condition and their polyphenol parameters extremely low, to remove aggressiveness from the wine and protect against future oxidation. Good acidity/alcohol balance, decisive factors for durable, easy-sipping wines.

The wine was fermented at a low temperature (16–18°C) for 2 weeks in stainless steel vats, and then decanted with the full lees into new French Oak barrels. Batonnage was performed on a daily basis over 2 months.

## Tasting notes:

**Appearance:** straw yellow, with greenish hues.

**Aroma:** fresh to the nose, with aromas of tropical fruits and citruses with mild menthol against a roasted background.

**Taste:** initially mild with good body and sound harmony in the mouth. Slightly acid as it moves through the mouth, pointing out its freshness. The acid taste is accompanied by a slight bitterness from the wood for a rounder, more complex taste.

## Other characteristics:

**Vineyards:** in Laguardia, over 60 year old vines: Prado de las Albas y Valcavada.

**Type of soil:** clay and lime.

**Type of grape:** 60% Viura grapes and 40% Malvasia grapes.

**Grape harvest:** September 27th, 2018.

**Aging:** 2 months in French oak barrels.

**Alcohol content:** 13.5%

**Drinking tips:** An excellent accompaniment to shellfish, crustaceans and grilled white fish or fish stews. It also blends elegantly with rice, soft cheeses, blue cheeses, all kinds of mushrooms and fresh fruit. To be drunk immediately and over the next 2 years.



GUÍA  
VINO COTIDIANO  
2014-15  
**90**  
POINTS

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Landaluce

# Elle de Landaluce

RED 2016

Red Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

6 u x 750 ml

This wine is made with Tempranillo and Graciano grapes from our 60 year-old vineyards in Laguardia. The grapes were picked selectively at the beginning of October, in batches, over a two week period.

The grapes arrived at the winery in excellent condition, with the colour parameters and proof of what we expect for an excellent crianza.

This wine has absorbed the best qualities of the Tempranillo and Graciano grapes in harmony with the wise selection of French oak for the casks, to lend a touch of elegance, subtlety and structure.

Complex, refined and elegant, this wine is the result of an exhaustive selection of the very best raw materials.

## Tasting notes:

**Appearance:** garnet cherry, with fresh tinges.

**Aroma:** fresh to the nose, with aromas of dark ripe fruit (plums) and red fruit (raspberries), with mild balsamic tones (menthol and eucalyptus) on chocolate.

**Taste:** initially an intense attack, with delicious acidity conjuring up the skin of fresh plums. Fully developed, it delights the palate with saline hints of fruit stones, and finally evokes sumptuous chocolate and milk.

## Other characteristics:

**Vineyards:** Laguardia, over 60 years old vines: La Gloria, Carravalseca, Puente Victoria y San Gregorio.

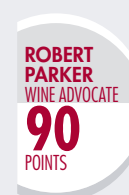
**Type of soil:** clay and lime.

**Type of grape:** 90% Tempranillo and 10% Graciano grapes.

**Aging:** 12 months in French oak barrels.

**Alcohol content:** 14%

**Drinking tips:** This red wine may readily be stored in bottles and appreciates a little airing before tasting. Allows us to savour its personality and character with roast lamb or pork and game stews. Also blends masterfully with mushrooms, truffles, black chocolate, nuts, cream-based or spicy dishes.



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# Capricho de Landaluce

2015

Red Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

6 u x 750 ml

For this variety of wine several selections were made: firstly the vineyards, grape bunches, and then casks. The grapes were hand-picked in small 20 kg crates, and when they arrived at the winemaking facilities the best bunches were selected.

The grapes used are from 80 year old vineyards. Separate fermentation was carried out in 500 litre French oak casks. Fermentation and subsequent maceration took 2 weeks. Followed by Malolactic fermentation and the crianza process carried out in new French oak casks sourced from several manufacturers, where the wine remained for 18 months.

The wine was then directly bottled, with no stabilisation or filtration procedures.

## Tasting notes:

**Appearance:** deep ruby colour with a pink rim.

**Aroma:** plenty of black fruit on the nose, especially black plum, with also some sweet notes of toffee and mocha.

**Taste:** tastes toasty and roasted, with black fruit and liquorice flavors front and center. Rolls along well on the finish, showing lemon zest and clove notes.

## Other characteristics:

**Vineyards:** Laguardia, over 80 year old vines: Fuente de Espino, Carravalseca y San Lázaro.

**Type of soil:** clay and lime.

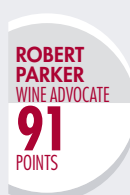
**Type of grape:** 100% Tempranillo grapes.

**Grape harvest:** September 21st, 2015.

**Aging:** 18 months in French oak barrels.

**Alcohol content:** 14%

**Drinking tips:** it is an elegant wine, which is best decanted and left to stand for half an hour before serving. It should ideally be served at 16°C and goes well with meat and mushroom stews. It conserves well.



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