



Laguardia – Rioja Alavesa

## Location

In Laguardia, at the heart of the Rioja Alavesa region; at the feet of the Sierra de Cantabria mountain range, on the road leading to the ancient settlement of La Hoya, in an area known as Piñuelas.



Overview of the winery from our vineyard at Fuente del Espino

## Rioja Alavesa

La Rioja Alavesa is a sub-zone of the D.O.C. Rioja. It lies in the south of the province of Alava. It is bordered to the north by the Sierra de Cantabria, which shelters it from the Cantabrian climate characterised by cold wet NW winds, and to the south by the River Ebro.

The area has 13,150 hectares of vineyards, in small plots, mostly located on south-facing slopes (known as "*cara soles*"). 95% of vines grow on calcareous clay soils, while the remaining 5% are on alluvial soils in plots close to the River Ebro.

A poor argillaceous-calcareous soil gives a medium to moderate yield of around six thousand kilograms of grapes per hectare, which goes some way to guaranteeing very high quality wine. The area benefits from the confluence of two very different climates, the Atlantic and the Mediterranean, which bring mild temperatures and annual precipitation of somewhat over 400 litres per square metre; ensuring a sufficient supply of water.

## Bodegas LANDALUCE

Building on decades of family wine-growing tradition, in 2000 Goyo L. Landaluce decided to embark on a new phase, founding Bodegas LANDALUCE to make his own wines:

- grown on 30 hectares of vineyards,
- using only indigenous varieties: Tempranillo, Garnacha, Graciano in reds; Viura and Malvasía in whites.
- in making our own wines, we do not buy in any other grapes or wines.
- respecting the unique quality of each year, we do not use wines from other years to standardise or refresh a vintage.
- matured in casks of French oak.

## Vineyards

The secret lies in the raw material: we have 30 hectares, of which the bodega owns 15 and works the others on lease.

Old gobelet-trained vines formed by three irregular arms rising to one metre from the ground. If an arm breaks or falls off due to age, it is replaced by a new shoot from the base. This allows the individual clusters of grapes to air, without touching each other.

We use old vineyards because we consider that the balance of production achieved cannot be matched, because the depth of their roots and the volume of soil covered reduces the impact of drought or excessive rainfall and because they bring greater complexity to the grapes.



**60-year-old Tempranillo** in gobelet at our Huerta Vieja vineyard in Laguardia.

Planted mainly with **Tempranillo**, a variety originally from Rioja, famed for its potential to produce quality wines. It gives medium-to-large clusters, with morphologically similar grapes, with thick waxy skins and a characteristic dark black colour.

The wines are mild, velvety and fruity when young, with a special bright ruby colour, and reach their maximum expression after careful aging in oak.

In estates such as San Gregorio, Carravalseca, Huerta Vieja, San Cristobal and La Gloria.



Vineyard of 1.459 hectares at **Carravalseca**, Laguardia.

This wetland, a listed biotope, is home to up to 118 different species of migratory birds between September and March each year.

### **Selecting the vineyards and the best time to harvest**

We know the type of soil and its characteristics, age and orientation as well as its historical yield.

In order to decide when to start the harvesting, the frequency of visits to each vineyard is stepped up to three times a week from the beginning of the ripening process, with samples taken of 200 grapes from different plots, analysing parameters such as grape volume, probable degree and sugar content, pH, and weight.

In this way, we separate up the grapes into their different categories, so that when they are picked we can make a rough calculation of how many grapes we have in each plot, when each one should be picked and what type of wines we should use them for.

## 2009 vintage

The 2008 harvest ran from 4 to 20 October. We gathered 200,000 kilos of grapes.

Fortunately the harvest was not interrupted by the rain that fell in the region just after we finished gathering the grapes, on the 21, 22, 27 and 28 October.

Year after year, the grapes are gathered by the same group of 12 people.



2008 harvest in Carravalseca

The harvest was very carefully ordered. Grapes were gathered by hand in previously selected plots. Sugar levels were very regular and healthy, with very reasonable levels of phenolic ripening.

## Inspecting the grapes

Back at the winery, the grapes are first analysed to determine important parameters, such as the degree, acidity, colour and the phytosanitary condition.

Using the results, the grapes are sorted by quality, and any that do not meet the required standards for our wines are rejected.

Clusters used for making CAPRICH0 are harvested in boxes with a capacity of 20 kilos to ensure that they reach the bodega in ideal conditions. They are then taken to the sorting table, where any clusters with imperfections are removed.

The clusters are then taken to the stemmers, where the stems are removed and the grapes are placed in fermentation tanks.



Sorting belt

### **Casking and winemaking**

Alcoholic fermentation is a natural process, in which the sugar contained in the grape is slowly transformed into alcohol. Contact with the skins also provides the wine with the substances that give it its colour and aroma.

The winemaking hall at LANDALUCE is a rectangular room with 18 stainless steel tanks of different capacities, ranging from 25,000 litres to 500 litres. All tanks are fitted with individual overpumping systems, temperature inspection probes and a cooling and heating system.



Wine-making cellar

## Crianza

Once the alcoholic fermentation is complete, the secondary, or malolactic fermentation takes place naturally. In our case **FINCAS de LANDALUCE** is fermented in stainless steel tanks and **CAPRICO de LANDALUCE** in new casks of French oak.

The wines then begin the **ageing process in the cask**.



**FINCAS de LANDALUCE ageing cellar**

Every four months, the wine is racked, a process which consists of transferring the wine to empty casks. This important process removes any impurities precipitated during ageing and helps air the wine.



**CAPRICO de LANDALUCE ageing and bottling cellar**

Once the wine has been aged in oak, it is bottled to refine its qualities until it is ready to be enjoyed by the consumer.

## The wines



# LANDALUCE

**Tipo de vino:** Joven  
**Añada:** 2009  
**Varietades:** 95% tempranillo y 5% viura.  
**Viñedos:** Laguardia y Samaniego.  
**Tipo de suelo:** Clay – Chalky.  
**Grado:** 13% vol.

### WINEMAKING

This wine is made with tempranillo grapes (95%) and viura grapes (5%) from our vineyards in Laguardia and Samaniego. The hand harvested grapes were gently **destemed** 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 fruit and to bring out the sweetness in the mouth. After this process, which lasted 10 days, the final pressing took place. After the wine was stabilised and left to rest, it was bottled.



# FINCAS de LANDALUCE

**Tipo de vino:** Crianza  
**Añada:** 2006  
**Varietades:** 100% tempranillo.  
**Crianza:** 12 months in French oak barrels.  
**Viñedos:** Located in Laguardia, with vines between 20 and 40 years old. At the San Cristobal, La Media Legua, Prado de las Albas y La Laguna estates.  
**Tipo de suelo:** Clay – Chalky.  
**Grado:** 13,5% vol.

### WINEMAKING

Made using carefully selected grapes, harvested by hand when at optimum ripeness at our own vineyards in Laguardia: San Cristobal, La Media Legua, Prado de las Albas and La Laguna. Grown on vines aged between 20 and 40 years old.

The grapes were destemed and then fermented in 25,000-litre stainless steel tanks at a temperature of 28-30 °C. After a 15-to-20-day maceration, the malolactic fermentation took place in order to ensure the right acidity. It was then aged in french oak barrels for 12 months.



## CAPRICHIO de LANDALUCE

**Tipo de vino:** Aged Red  
**Añada:** 2005  
**Varietades:** 100% tempranillo.  
**Crianza:** 18 months in new french oak.  
**Viñedos:** In Laguardia, from vines that are more than 80 years old.  
At our Fuente del Espino, Valcavada y Prado de las Albas.  
**Tipo de suelo:** Clay – Chalky.  
**Grado:** 14% vol.

### WINEMAKING

For this variety of wine we made several selections: firstly the vineyards, grape bunches, and then casks. The grapes were hand-picked in small 20 kg crates, and when they reached the winemaking facilities we picked out the best bunches. The grapes used are from vineyards over 80 years old. Separate fermentation was carried out in 500-litre french oak casks. Fermentation and subsequent maceration took 2 weeks. Malolactic fermentation was performed, and the crianza process carried through in new french oak casks from several manufacturers, where the product remained for 18 months. The wine was then directly bottled, with no stabilisation or filtration procedures.

## Guides

**PROENSA** Guide 2008: ELLE de LANDALUCE 2005 (85 points)  
CAPRICHIO de LANDALUCE 2005 (96 points)

**PROENSA** Guide 2009: ELLE de LANDALUCE 2006 (89 points)  
CAPRICHIO de LANDALUCE 2006 (93 points)

**VIANDAR** Guide 2008: ELLE de LANDALUCE 2005 (89 points)  
CAPRICHIO de LANDALUCE 2005 (96 points)

**VIANDAR** Guide 2009: ELLE de LANDALUCE 2006 (89 points)  
CAPRICHIO de LANDALUCE 2006 (96 points)

**STEPHEN TANZER'S International Wine Cellar:** CAPRICHIO de LANDALUCE 2005 (92 points)

(55\$) Saturated ruby. Sexy red berry and cherry aromas are complemented by cola, underbrush and incense. Fleshy and deeply concentrated, offering precise raspberry, blackcurrant and bitter cherry flavors, plus a suave undercurrent of vanilla. The oak is completely absorbed by the sweet fruit on the clean, spicy, long finish. I'd like to see this with a few years of age but it would be no crime to drink it now, with a little air.

**ROBER PARKER'S THE WINE ADVOCATE:** CAPRICHIO de LANDALUCE 2005 (92 points)

Landaluce, located in Laguardia in Rioja Alavesa, was founded in 2000. The Landaluce family farms 30 hectares of vines, predominantly Tempranillo. The *2005 Carpricho de Landaluce* was sourced from 80+-year-old Tempranillo vines and fermented and aged for 18 months in 500-liter French oak before bottling without filtration. Purple-colored, it offers up an expressive bouquet of wood smoke, earth notes, spice box, black cherry, and blackberry. On the palate it has layers of ripe black fruit, excellent depth and grip, enough structure to evolve for 2-3 years, and a lengthy finish. It will profit from several additional years of cellaring and will offer prime drinking from 2012 to 2020.

**DECANTER:** CAPRICHIO de LANDALUCE 2005 (\*\*\*)



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