

BODEGAS LANDALUCE



OUR WINERY IS LOCATED IN LAGUARDIA, AT THE FOOT OF THE CANTABRIAN MOUNTAINS, ON THE ROAD TO LA HOYA IN THE AREA KNOWN AS PIÑUELAS.

BODEGAS LANDALUCE WAS FOUNDED IN THE YEAR 2000 AS THE RESULT OF THE WORK OF GOYO L. LANDALUCE AND A TEAM OF ASSOCIATES. TOGETHER WE PUT ALL OUR KNOWLEDGE AND EXPERIENCE INTO THE WINES FROM GENERATION TO GENERATION.

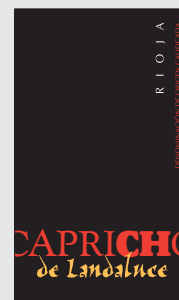
WE HAVE THREE FINE WINES: OUR YOUNG WINE *LANDALUCE*, *RED FINCAS DE LANDALUCE*, AND *CAPRICHO DE LANDALUCE*. THESE WINES HAVE MADE OUR WINERY TRULY A MARKET LEADER IN TERMS OF QUALITY WINEMAKING.

THE SECRET LIES IN THE KNOW-HOW OF OUR TEAM AND, OF COURSE, THE RAW MATERIALS WE EMPLOY. WE HAVE 30 HECTARES OF VINES, MAINLY **TEMPRANILLO**, AT SAN GREGORIO, CARRAVALSECA, SAN CRISTÓBAL AND LA GLORIA.

THESE ARE ALL PART OF THE LAGUARDIA DISTRICT WHICH IS AT THE CENTRE OF THE CANTABRIAN MOUNTAIN MICRO-CLIMATE IN THE RIOJA ALAVESA SUB-ZONE.

15 HECTARES OF THESE VINES ARE MORE THAN 40 YEARS OLD, ALONGSIDE OTHER VINES WHICH ARE OVER 80. THE REMAINING 15 HECTARES CONTAIN VINEYARDS OF AN AVERAGE AGE BETWEEN 20 AND 40 YEARS.

ANOTHER VITAL FACTOR IN OUR SUCCESS IS EXCLUSIVE USE OF FRENCH OAK CASKS FOR THE *CRIANZA* WINES.



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12-BOTTLE CRATES

BODEGASLANDALUCE

LANDALUCE 2009

YOUNG, RED, D.O. CA RIOJA, SUB-ZONE RIOJA ALAVESA

ABOUT THE WINE:

THIS WINE IS MADE WITH TEMPRANILLO GRAPES (95%) AND VIURA GRAPES (5%) FROM OUR VINEYARDS IN LAGUARDIA.

TO ENSURE THE OPTIMUM RIPENESS OF THE GRAPE, THE HARVEST BEGAN ON 4 OCTOBER AND ENDED ON THE 14 OF THAT SAME MONTH.

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 LOOSE THE FRUIT AND TO BRING OUT THE SWEETNESS IN THE MOUTH.

THIS PROCESS LASTED 10 DAYS THEN FINAL PRESSING TOOK PLACE. AFTER THE WINE WAS STABILISED AND LEFT TO REST, IT WAS BOTTLED.

NOTES ON TASTING:

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 (BLACKBERRIES) ALONG WITH SOME PLUMS AND ELEGANT FLORAL HINT.

TASTE: TASTY, SOFT AND WELL STRUCTURED. AROMATIC HINTS OF VIOLET AND NOBLE TANNINS, WITH A PLEASANT PRIMARY AND VARIETAL END.

OTHER CHARACTERISTICS:

VINEYARDS: IN LAGUARDIA AND SAMANIEGO.

TYPE OF SOIL: CLAY-CHALKY.

TYPE OF GRAPE: *TEMPRANILLO* GRAPES (95%) AND *VIURA* GRAPES (5%).

WINEMAKING PROCESS: GRAPE DESTEMED AND LOW TEMPERATURE FERMENTATION.

GRAPE HARVEST: FIRST TWO WEEKS IN OCTOBER.

BACK LABEL: GENERIC RIOJA (RIOJA HARVEST).

BOTTLE TYPE AND CAPACITY: 75 CL BORDELAIS BOTTLE.

ALCOHOL CONTENT: 13°.

CONSUMPTION: WE RECOMMEND THIS WINE BE CONSUMED AT A TEMPERATURE OF 12-14°C, WITH APERITIFS, CHARCUTERIES, LIGHT PASTA DISHES AND GRILLED MEAT.

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12-BOTTLE CRATES

BODEGAS LANDALUCE

FINCAS DE LANDALUCE CRIANZA 2006 RED Crianza WINE, D.O. CA RIOJA, SUB-ZONE RIOJA ALAVESA

ABOUT THE WINE:

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.

NOTES ON TASTING:

APPEARANCE: DARK CHERRY RED WITH GOOD ROBE.

AROMA: AGING AROMAS OF A CERTAIN COMPLEXITY AND RIPE FRUIT. HINTS OF LEATHER, SALT AND SPECIES (VANILLA).

TASTE: LIGHT, AROMATIC, WITH GOOD BALANCE, LIVELY AND FRESH. IT HAS ELEGANCE AND A LINGERING END.

OTHER CHARACTERISTICS:

NAMES OF THE VINEYARDS: SAN CRISTOBAL, LA MEDIA LEGUA, PRADO DE LAS ALBAS AND LA LAGUNA.

TYPE OF SOIL: CLAY-CHALKY.

TYPE OF GRAPE: 100% TEMPRANILLO.

VINEYARDS: LOCATED IN LAGUARDIA, WITH VINES BETWEEN 20 AND 40 YEARS OLD.

GRAPE HARVEST: FIRST TWO WEEKS OF OCTOBER.

CRIANZA WINEMAKING PROCESS: 12 MONTHS IN FRENCH OAK BARRELS.

BOTTLE TYPE AND CAPACITY: 75 CL BORDEAUX.

SERVING TEMPERATURE: 16°C.

ALCOHOL CONTENT: 13.5°.

CONSUMPTION: THIS RED WINE CAN BE LAID DOWN IN BOTTLES UNTIL 2013 AND SHOULD BE ALLOWED TO BREATHE BEFORE DRINKING.



6-BOTTLE
WOODEN CRATES

BODEGASLANDALUCE

CAPRICHOC DE LANDALUCE 2005

RED Crianza WINE, D.O. CA RIOJA, SUB-ZONE RIOJA ALAVESA

ABOUT THE WINE:

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.

NOTES ON TASTING:

APPEARANCE: GARNET CHERRY, WITH DARKER HUES.

AROMA: CREAMY TO THE NOSE, WITH SWEET NOTES OF STRAWBERRY, CREAM, MILK AND COFFEE. THERE ARE ALSO SOME HINTS OF VIOLETS, AND ELEGANT CEDAR AND GRAPHITE FOR A HARMONIOUS BALANCE.

TASTE: AN INTENSE WINE, FRESH AND FULL OF FLAVOR, DECIDEDLY FRESH AND FRUITY, WITH QUALITY TANNIN AND BOLD ACID FRUITS. FINALLY THIS DEVELOPS INTO TOAST, CREAM, CARAMEL, COFFEE AND MILK.

OTHER CHARACTERISTICS:

NAMES OF THE VINEYARDS: FUENTE DE ESPINO, CARRAVALSECA AND SAN LÁZARO.

TYPE OF SOIL: CLAY AND LIME.

TYPE OF GRAPE: TEMPRANILLO GRAPES (100%).

VINEYARDS: IN LAGUARDIA. OVER 80 YEARS OLD.

GRAPE HARVEST: 9 OCTOBER.

CRIANZA WINEMAKING PROCESS: 18 MONTHS IN FRENCH OAK CASKS.

BACK LABEL: GENERIC RIOJA (RIOJA HARVEST).

BOTTLE TYPE AND CAPACITY: 75 CL BURGUNDY STYLE BOTTLE.

ALCOHOL CONTENT: 14°.

CONSUMPTION: ITS GOOD NATURE, DEPTH AND FRESHNESS INCREASE IN THE BOTTLE, AND IT MAY BE STORED UNTIL THE YEAR 2010. WHEN TASTED OVER THE FIRST YEARS IN THE BOTTLE, IT SHOULD BE WELL AIRED AND SERVED AT 16°C.