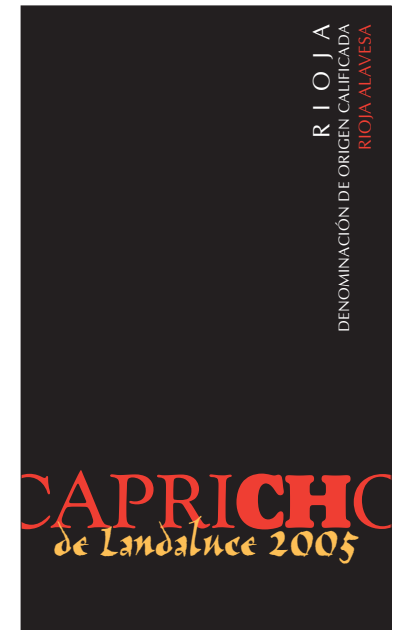
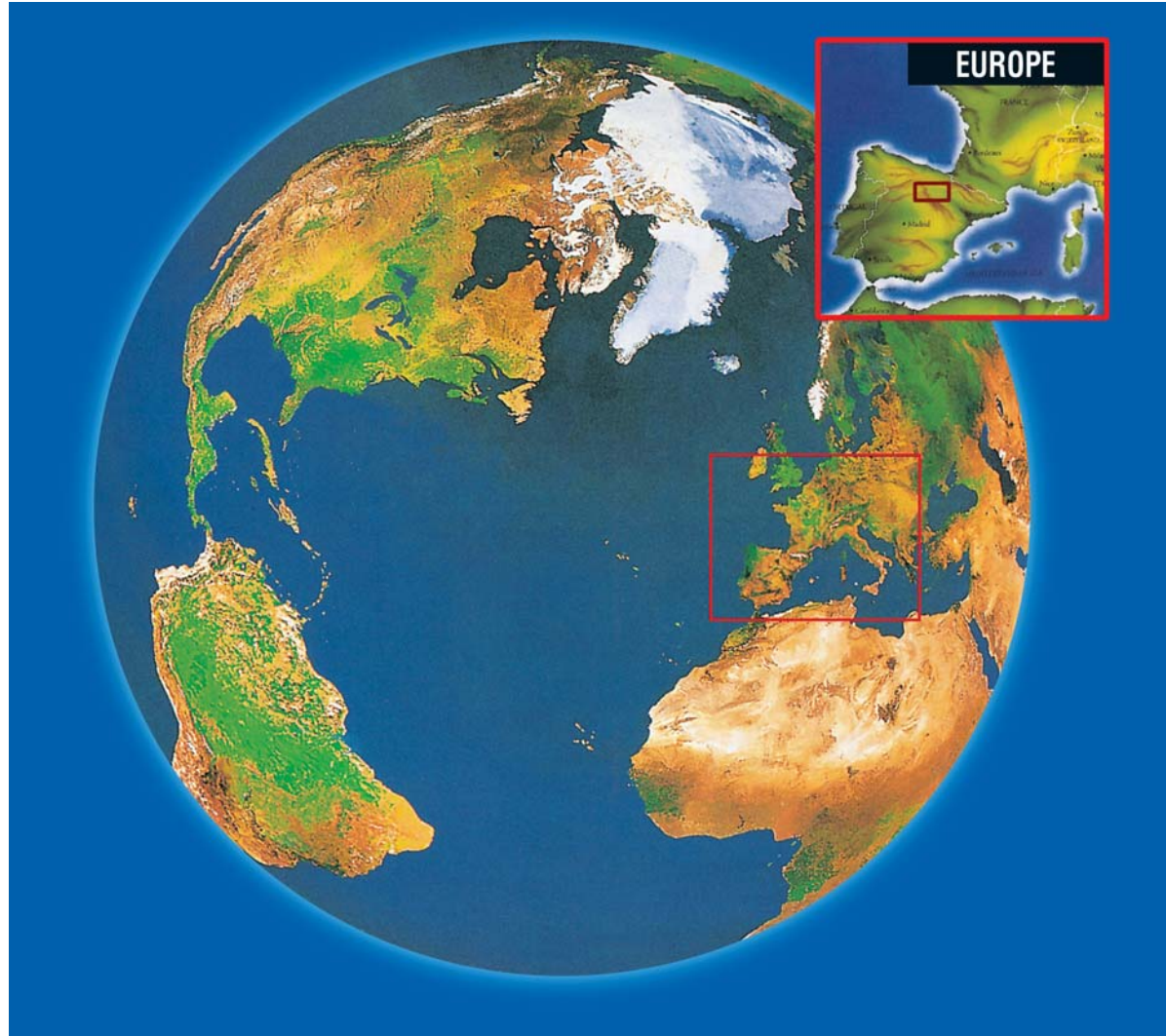


# BODEGAS LANDALUCE

*a love of vineyards.*



# LOCATION: EUROPE: NORTH SPAIN



BODEGAS LANDALUCE

# LOCATION: DENOMINACION DE ORIGEN CALIFICADA RIOJA



# D.O.C.A. RIOJA: SUBAREAS

SUB-AREAS	CLIMATIC INFLUENCE	APROXIMATE AREA OF VINEYARDS	SOILS CHARACTERISTICS
RIOJA ALAVESA	Atlantic	12.934 hectares 31.959 acres	Chalky-clay situated in terraces and small plots.
RIOJA ALTA (UPPER)	Atlantic	26.786 hectares 66.187 acres	Chalky-clay and alluvial.
RIOJA BAJA (LOWER)	Mediterranean	23.873 hectares 58.989 acres	Alluvial.
TOTAL		63.593 hectares 157.136 acres	

# D.O.C.A. RIOJA: PRINCIPLE REGULATIONS

## 1. MAXIMUM ALLOWABLE YIELD:

6,500 kg/ha. of Red Grape Varieties

9,000 kg/ha. of White Grape Varieties

## 2. ALLOWANCES OF ONLY INDIGENOUS GRAPE VARIETIES:

Red: Tempranillo, Garnacha, Graciano and Mazuelo.

White: Viura, Malvasia and White Garnacha.

## 3. MAXIMUM CAPACITY OF 225 LITERS FOR BARRELS

## 4. CLASSIFICATION BASED ON DO SPECIFICATIONS DEPENDING ON THE AGEING PROCESS AS:

GENERIC

CRIANZA

RESERVA

GRAN RESERVA

# GRAPES: REDS

## TEMPRANILLO:

- + Known as the king of grapes in the RIOJA wine region.
- + 80% of all the grapes planted are Tempranillo, is synonymous with RIOJA.
- + In the cooler growing areas of RIOJA ALTA and RIOJA ALAVESA, produces wines good acidity and structure.



## GARNACHA:

- + About 9% of all grapes planted in RIOJA wine region are Garnacha Tinta.
- + This is the same grape known as “Grenache” in France.
- + As blending grape, it is used to add strength and warmth.
- + As a single varietal, Garnacha produces full-bodied wines with hints of raspberry.



# GRAPES: REDS

## GRACIANO:

- + This varietal is native to the middle Ebro. Representing 1,6% of all grapes.
- + Is often used as a blending grape with Tempranillo – stabilizing color, adding depth, acidity and aroma.

## MAZUELO:

- + Known as Carignan in France.
- + It makes up 2,5% of all varietals planted in the DO Ca. RIOJA.
- + Is still used in some of the most classic Rioja wines with complex aromas, along with a range of mineral and floral notes.



# GRAPES: WHITES

## VIURA:

- + Is the main white grape grown in RIOJA- making up about 6% of all the grapes grown in the Region.
- + Its wines are pleasant, with a floral aroma and a light and delicate flavour.

## MALVASIA:

- + Mainly used to give structure to white Rioja wines.
- + This grape produces wines with a floral aroma and a core flavour of grapefruit.

## WHITE GARNACHA:

- + Mainly added to white RIOJA wines for its pleasant taste and aromas of sweet honeysuckle and apricot.



# WINES TYPOLOGIES

## GENERIC



Not aged in barrel

## CRianza



At least 12 months aged in oak barrel

## RESERVA



At least 12 months aged in barrel and 24 additional months in the bottle

## GRAN RESERVA



At least 2 years aged in barrel and then another 3 in the bottle

# PRODUCTION

## KILOGRAMS

VINTAGE 2009	TOTAL
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hectares	61.270
Production (kg)	396.823.000
Yield average	6.477

Red hectares	57.343
Production (kg)	363.915.000

White hectares	3.925
Production (kg)	32.907.000

## LITRES

VINTAGE 2009	TOTAL
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red WINE	249.858.156
white WINE	14.605.756
rosé WINE	13.094.088

TOTAL	277.558.000
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# COMMERCIALIZATION

## D.O.CA.RIOJA: JANUARY-DECEMBER 2009 LITRES

wine	market	young	crianza	reserva	gran reserva	total
white	domestic	10.237.628	83.120	25.993	23.443	10.370.184
	foreign	4.036.319	14.967	16.271	879	4.068.436
	<b>total</b>	<b>14.273.947</b>	<b>98.087</b>	<b>42.264</b>	<b>24.322</b>	<b>14.438.620</b>
rosé	domestic	7.714.745	92			7.714.837
	foreign	3.012.364	974		2.586	3.015.924
	<b>total</b>	<b>10.727.109</b>	<b>1.066</b>		<b>6.466</b>	<b>10.734.641</b>
red	domestic	55.435.484	73.248.021	15.568.305	1.332.857	145.584.667
	foreign	22.365.640	22.046.413	17.984.348	2.941.164	65.337.565
	<b>total</b>	<b>77.801.124</b>	<b>95.294.434</b>	<b>33.552.653</b>	<b>4.274.021</b>	<b>210.922.232</b>
TOTAL	domestic	73.387.857	73.331.233	15.594.298	1.358.886	163.672.274
	foreign	29.414.323	22.062.354	18.000.619	2.948.509	72.425.805
	<b>total</b>	<b>102.802.180</b>	<b>95.393.587</b>	<b>33.594.917</b>	<b>4.307.395</b>	<b>236.098.079</b>

# EXPORTS

## D.O.CA.RIOJA: JANUARY-DECEMBER 2009

Country	litres	%
United Kingdom	23.860.840	32,95%
Germany	14.130.159	19,51%
Switzerland	6.615.381	9,13%
USA	5.978.718	8,25%
Sweden	3.400.463	4,70%
Belgium	2.265.406	3,13%
Holand	2.248.786	3,10%
Mexico	1.551.376	2,14%
Denmark	1.351.658	1,87%
Norway	1.544.757	2,13%
others countries	9.478.261	13,09%
<b>Total</b>	<b>72.425.805</b>	<b>100%</b>

# LOCATION: RIOJA ALAVESA



# BODEGAS LANDALUCE: THE WINERY



Overview of the winery from our vineyard at Fuente del Espino

BODEGAS LANDALUCE

# BODEGAS LANDALUCE: PHILOSOPHY

- + Grown on 38 hectares (94 acres) of vineyards.
- + Using only indigenous varieties: Tempranillo and Graciano in reds; Viura and Malvasía in whites.
- + In making our own wines, we do not buy 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.

## LANDALUCE VINEYARDS

- + Tempranillo: 32,4 hectares (80 acres).
- + Graciano: 1,6 hectares (3,95 acres).
- + Viura: 2,4 hectares (5,95 acres).
- + Malvasía: 1,6 hectares (3,95 acres).

# BODEGAS LANDALUCE: THE VINEYARDS



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



2010 harvest in Carravalseca

# BODEGAS LANDALUCE: VINES



Tempranillo



Viura

# BODEGAS LANDALUCE: WINE MAKING



Wine-making cellar



Sorting belt

# BODEGAS LANDALUCE: AGEING



FINCAS de LANDALUCE ageing cellar



CAPRICHIO de LANDALUCE ageing and bottling cellar

# BODEGAS LANDALUCE: WINES

## LANDALUCE 2009 RED WINE FROM THE D.O. CA. RIOJA RIOJA ALAVESA

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This wine is made with Tempranillo (95%) and Viura (5%) grapes from our Laguardia vineyards.

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 any fruitiness and to bring out the sweetness in the mouth.

This process lasted 10 days and the final pressing took place. After the wine was stabilised and left to rest, it was bottled.

**Vineyards:** In Laguardia and Samaniego.

**Type of soil:** Clay-Chalky.

**Alcohol content:** 13.5°.

**Suggested food pairings:** This wine goes well with a wide variety of dishes, like pasta, salad, beef, turkey or young cheeses.

**Consumption:** We recommend this wine be consumed at a temperature of 59-61°F.

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# BODEGAS LANDALUCE: WINES

## FINCAS DE LANDALUCE CRIANZA 2006

**CRIANZA RED WINE FROM THE D.O. CA. RIOJA  
RIOJA ALAVESA**



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 destemmed 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.

**Vineyards:** Located in Laguardia, with vines between 20 and 40 years old. At the San Cristobal, La Media Legua, Prado de las Albas and La Laguna estates.

**Type of soil:** Clay-Chalky.

**Grape varieties:** 100% Tempranillo.

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

**Alcohol content:** 14.5°.

**Suggested food pairing:** This wine is excellent with red meat and can also be enjoyed with pork, lamb, hard and blue cheeses.

**Consumption:** We recommend this wine be consumed at a temperature of 61-63°F. This wine can be laid down in bottle until 2015 and should be allowed to breathe before drinking.

# BODEGAS LANDALUCE: WINES

## CAPRICHINO DE LANDALUCE 2005 CRIANZA RED WINE FROM THE D.O. CA. RIOJA RIOJA ALAVESA



The vines, bunches of grapes and barrels were carefully selected. The grapes were harvested by hand and placed in small 20kg boxes. The bunches of grapes were selected on the sorting table once in the winery.

The grapes used are from vineyards over 80 years old, Were fermented separately in 500-litre French oak casks. The fermentation and subsequent maceration processes took 2 weeks.

The malolactic fermentation then took place and the wine was aged in French oak barrels for 18 months. The wine was bottled directly without undergoing stabilisation or filtration processes.

Vineyards in Laguardia, from vines that are more than 80 years old. At our Fuente del Espino, Valcavada and Prado de las Albas estates.

**Type of soil:** Clay-Chalky.

**Grape varieties:** 100% Tempranillo.

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

**Alcohol content:** 14.5°.

**Suggested food pairing:** Excellent with ham, aged cheeses, red meat and fall and winter stews, sauteed mushrooms and game (duck, venison, etc).

**Consumption:** It is good nature, depth and freshness increase in the bottle. When tasted over the first years in the bottle it should be well aired and served at 16°C.