



BODEGAS ALDIAL (ALVAREZ Y DIEZ) Lanzos Tinto



REGION/ ORIGIN	Castilla y León VdIT	WINEMAKER	Pilar Garcia
VINTAGE	2014	WINERY ESTABLISHED	1941
VARIETALS	100% Tempranillo	VINEYARD(S)	Castilla y León
ALCOHOL	13%	AGE OF VINEYARD(S)	4-10 years old
FERMENTATION	Stainless steel Selected yeasts	SOIL TYPE	Gravel & clay
AGING	Stainless steel	ELEVATION	650-700 meters
FILTER/FINING	Yes	FARMING METHODS	Sustainable
TOTAL SULFUR/ RS	85 mg/l 1.5 g/l		

Bodegas Aldial is a secondary label for the esteemed Alvarez y Diez in the heart of Rueda producing only two wines, the Lanzos Blanco & Lanzos Tinto

Bodegas Alvarez y Diez is a wonderful and ambitious winery based out of Nava del Ray in Rueda. In 1941, Alvarez Romero and Eladio Diez Ossorio began this family estate, which is now known as one of the oldest Bodegas in all of Rueda. Over decades of winemaking and grape growing, the winery creates a wonderful line up of Rueda's famous white grapes. Enrique J. de Benito and his sons have taken what has always been, and created an estate of modern and advanced equipment, mixed with earth conscious practices, and create their family estate wines. As of recently, the winery has stretched its wine making out to surrounding vineyards that sit outside of the Rueda DO. The Lanzos line is an incredible value due to these efforts of producing delicious demarcated wine.

*With sheep on the label, Lanzos is clearly a perfect pair for the most famous meat of the area
Lamb!*

The 2014 Lanzos Tinto is not only delicious, but it is a great example of the incredible value coming from the Castilla y Leon region of Spain. Made from 100% Tempranillo grapes, it exhibits full red and black berry fruit with a bit of earthiness and spice on the nose. It only spends time in stainless steel, letting the fresh character of Tempranillo, which can often be lost with oak, shine through with bright acid and clean fruit. On the palate, it is crisp and full of life, with hints of earth and spice. A very refreshing young wine that pairs well with a wide variety of grilled meats and full-flavored cheeses.