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SPAIN	ROSÉ	DAILY	PLEASE INQUIRE

BODEGAS LEZAUN ROSADO 2010



Don't panic – just pour the pink organic biodynamic and hop in the hammock.

conceptual doppelgänger



I love Spain, I really do. I just don't know enough about it. To that end, I've done some

research and found a breed of bulls that runs the Pamplona streets with a particular cheek – as only a gay Spanish bull can do! These bulls are known as Pasteladores, and they will not run unless someone puts a fun mask on them. This one, known as Señor Suavecito prefers pink feathers. And why not? Pink is daring and fun. That was educational and delicious.

*Biodynamic & Certified Organic

Winemaker	Raúl Lezaun
Grapes	100% Garnacha
Region	Navarra
Sub Region	Tierra de Estella
Vine Age	Vine age is from 3 to 80 years Average vine age is about 15 years old.
Soil	Calcareous Clay
Producer	The family run Bodegas Lezaun is located in Navarra region of Spain in the sub region of Tierra de Estella (one of five subzones). The winery is small by any definition, but surely small by Navarra standards where giant co-ops are common. Lezaun's winery is based in Northern Navarra; this general area is the location of the picturesque Pyrenees mountains and was also the setting for Hemmingway's For Whom the Bells Toll. The first written mention of Bodegas Lezaun goes back to 1780, where documents described the winery as it functioned at the time. Since then, the wisdom of winemaking and tradition has passed through several familial generations to its current incarnation today. The Lezaun land clearly has historical and personal significance and is likewise treated with care and respect. Bodegas Lezaun has the main goal is to produce organic wines that reflect the personality of the vineyard. Although the Garnacha grape is king in the Navarra, Lezaun also grows Tempranillo, Graciano, Merlot and Cabernet Sauvignon.

Viti/Vini	Certified Organic using Biodynamic practices. For the Rosado they use the traditional bleeding method (otherwise known as saignée method) the juice is macerated for 20 hours and then Fermented at 18 ° C.
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Pour the love



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