

where	what	when	sugg. retail
SPAIN	RED	DAILY	PLEASE INQUIRE

BODEGAS LEZAUN TINTO



Transportative liquefied tapas that will grab your tongue by the lapels.

conceptual doppelgänger



The Navarra region is best known to the hoi polloi of the world as a place to test your manhood in the city of Pamplona

by running with the bulls. As a tradition, it is one that is steeped in rich history and the source of countless tales of bravado. Sadly, there are even more countless tales of being gored by one of the bulls. Everyone loves tradition, but that doesn't mean things shouldn't evolve. Lezaun has more history than most and they honor that, while still producing wines that are organic and responsible. Did that bull just say "Pardon me"?

*Biodynamic & Certified Organic

Winemaker	Raúl Lezaun
Grapes	55% Tempranillo 25% Garnacha 20% Merlot
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. The Tinto "Joven" has been fermented at 26 ° C and macerated for 12 days.

