



## BODEGAS ALDIAL (ALVAREZ Y DIEZ) Lanzos Blanco



REGION/ ORIGIN	Castilla y León VdIT	WINEMAKER	Pilar Garcia
VINTAGE	2015	WINERY ESTABLISHED	1941
VARIETALS	50% Sauvignon Blanc 50% Viura	VINEYARD(S)	Castilla y León
ALCOHOL	12.5%	AGE OF VINEYARD(S)	4-10 years old
FERMENTATION	Stainless steel Selected yeasts	SOIL TYPE	Gravel & clay
AGING	None	ELEVATION	650-700 meters
FILTER/FINING	Yes	FARMING METHODS	Sustainable
TOTAL SULFUR/ RS	120 mg/l 2 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 2015 *Lanzos Blanco* is not only delicious, but it is a great example of the incredible value coming from the Castilla y Leon region of Spain. A blend of the indigenous Spanish white variety Viura and internationally respected Sauvignon Blanc, that only spent time in the same stainless steel tanks that it was fermented in, this white exhibits crisp ripe fruit and a touch of floral aromas. On the palate, it is fresh and full of fruit, and even has an underlying tone of minerality. A very refreshing wine that pairs well with a wide variety of seafood, fowl, and full-flavored cheeses.