



- Mostly Tempranillo with some Garnacha, Graciano, Mazuelo, Viura and Malvasía Riojana
- 30 to 50+-year-old bushvines in pure limestone soils
- Fermented with indigenous yeast in open-top wood vats with whole bunches as vintage allows
- Raised for about a year in one 4,000L *tina* and 225L barrels, all u

INFO

<i>Producer:</i>	Anza [Diego Magaña]
<i>Vintage:</i>	2021
<i>Country:</i>	Spain
<i>Region:</i>	La Rioja
<i>Appellation:</i>	Rioja
<i>Variety:</i>	Blend - Rioja
<i>Color:</i>	Red



La Rioja

Anza: the Fresh Face of Rioja from Diego Magaña

Diego Magaña is already one of the hottest names in the new generation of young Spanish winemakers, and as great as his wines are, he's only just getting started.

As a native of Navarra, though, and therefore a next-door neighbor to Rioja, he had long-cherished dreams of extending his own winemaking into that hallowed district as well. His family had always owned vines in Alfaro, the chief town of Rioja Baja (or Oriental), but Diego's love had always been for the nervier, higher-altitude wines of the Alavesa district. It was initially difficult to find fruit there, but in 2016 his dream became reality when he acquired 2.5 hectares of beautiful old vines in the pure white limestone in the heart of the Alavesa. The name of the project: Anza, an homage to his mother, Esperanza ("Hope") Tejero.

