



LEZAUN GAZAGA SIN SULFITOS BIO

Type: Organic semi-aged red wine without sulfites

Winery: Bodegas Lezaun

Origin: Lakar (Navarra, Spain)

Volume: 750 ml

Alcohol: 14% vol

Farming: Organic

Grape varieties: 60% Tempranillo, 15% Graciano, 25% Cabernet Sauvignon

Vinification: Fermented at 26 °C, 12-day maceration, aged in new French oak barrels

Contains sulfites: No

Awards and recognition:

- Best Oak-Aged Red, Cofradía Navarra del Vino 2020
- Best Oak-Aged Red 2018, D.O. Navarra
- Silver Medal at Ecovino (La Rioja)
- Gold Medal at Estella-Lizarra 2015
- Gold Medal at Ecovino 2015 (La Rioja)
- Best Oak-Aged Red, Sommeliers of Navarra
- Armonía Txantreana Award
- Bacchus Gold Medal
- 89 points in Guía Peñín 2021

Gazaga BIO is a semi-aged red wine with no added sulfites, sourced from the GAZAGA vineyard—a unique plot cultivated on south-facing slopes and terraces with poor soils, ideal for producing grapes of high concentration and character.

Crafted from tempranillo, graciano, and cabernet sauvignon, this wine is fermented at 26 °C and aged in new French oak barrels, resulting in a red wine with personality, structure, and elegance.

It shows an intense, bright cherry color. On the nose, it reveals expressive aromas of macerated fruit, creamy oak, and a subtle background of fine cocoa. The palate is full-bodied, with ripe, rounded tannins and a balanced blend of fruit and balsamic notes.