



LEZAUN RESERVA

Type: Organic red wine (Reserva)

Winery: Bodegas Lezaun

Origin: Lekar (Navarra, Spain)

Volume: 750 ml

Alcohol: 14.5% vol

Farming: Organic

Grape varieties: Graciano, Garnacha, and Cabernet Sauvignon

Vinification: Hand-harvested. Separate maceration and aging by variety. Aged 18 months in French and Navarrese oak barrels, plus a minimum of 18 months in bottle

Contains sulfites: Yes

Awards and recognition:

- Gold Medal, Estella-Lizarra 2014
- Gold, Ecoracimo 2015
- Silver, Challenge International du Vin (Paris)
- Decanter Magazine Stars (UK)
- 90 points in Guía Peñín 2021
- 1st Prize, Crianzas Armonía Txantreana 2013
- Millésime Bio Medal (Perpignan, France)
- Zarcillo de Plata 2009

Lezaun Reserva BIO is a long-aged organic red wine made from hand-selected native grape varieties. Each variety is vinified and aged separately before the final blend, which rests for 18 months in French and Navarrese oak barrels, followed by a minimum of 18 months in bottle.

Intense, uniform ruby red in color, this reserva reveals aromas of ripe black plum, red fruit preserves, spices, cocoa, and licorice. On the palate, it is long, complex, and well-balanced, with polished tannins and a spicy finish that enhances its elegant character.