



PRODUCER

Founded in 1972, Bodegas LAN lies in the heart of Rioja Alta and boasts one of the most spectacular single-vineyard sites in the region: Viña Lanciano. The name LAN comes from the initials of the three provinces of the Rioja Designation of Origin: Logroño, Álava and Navarra. María Barúa has been the head winemaker and technical director since 2002, and brings both scientific expertise (with an academic background in chemistry in addition to her oenology degree) and local knowledge (having been born and raised in Rioja). Together with her young and energetic team, María focuses on using the latest advances in winemaking to 'express the virtues of the land'.

VINEYARDS

The Tempranillo and Mazuelo grapes are sourced from selected vineyards within the Rioja Alta and Rioja Alavesa subzones from vines with an average age of 30-40 years. These vines produce lower yields of grapes with great concentration of flavour, which can stand up to extended periods of ageing in oak. The Sierra Cantabria mountains shelter the vineyards from the worst of the Atlantic weather systems and the vines thrive on a combination of calcareous and clay soils.

VINTAGE

The 2015 vintage began with a rainy winter, which replenished water reserves in the soil to sustain the vines during the dry growing cycle that followed. Warm and dry conditions in spring facilitated a problem-free bud burst, flowering and fruit set. The beginning of the summer was hot, but milder temperatures arrived in the second half of August, which provided perfect conditions for the grapes to go through the final stages of ripening and the grapes harvested were of excellent quality.

VINIFICATION

Upon arrival at the winery, the grapes were destemmed and gently crushed. Fermentation took place in temperature-controlled stainless-steel tanks at 28-30°C and lasted for around three weeks, during this time regular pump overs ensured optimum extraction of colour and flavour. Following fermentation, the wine was transferred to hybrid French and American oak barrels (American oak staves with French oak heads) where it underwent malolactic fermentation and 18 months ageing. After bottling, the wine was aged for a further 20 months in the Bodegas LAN cellars before release.

TASTING NOTES

This wine is intense garnet in colour. Aromas of juicy strawberries, cherries and blackberries are married with notes of vanilla and spices from oak ageing and subtle earthy hints. The palate is exceptionally well-structured and fleshy, knit together with velvety tannins. The concentrated flavours are balanced by a vibrant acidity and endure on the long finish.

Grape Varieties	96% Tempranillo 4% Mazuelo
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Winemaker	María Barúa
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Closure	Natural Cork
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ABV	13.5%
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Residual Sugar	1.8g/L
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Acidity	5.7g/L
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Wine pH	3.52
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Notes	Vegetarian, Vegan
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