



Grape Varieties	<b>100% Tempranillo</b>
Winemaker	<b>María Barúa</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.9g/L</b>
Acidity	<b>5.6g/L</b>
Wine pH	<b>3.62</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 grapes for the 2018 D-12 were sourced from two specially selected vineyards: one in Lanciego in Rioja Alavesa boasting vines over 30 years old, the other in El Cortijo, near the Viña Lanciano estate in Rioja Alta, with 42-year-old vines. These older vines produce lower yields of grapes with great intensity of flavour.

## VINTAGE

The 2018 vintage in Rioja began with a cold, wet spring which delayed bud burst. Damp weather during flowering and fruit set caused some issues and resulted in lower yields. Early summer was initially rainy, but a warm August allowed the vines to catch up and ripening occurred at a slow and steady pace through the cooler than usual September with the 'el cierzo' wind blowing in from the north. This slow paced ripening process allowed the grapes to accumulate great intensity of flavour while retaining a balancing acidity. Harvest took place in early October and the grapes were characterised by a marked freshness from the cooler than usual conditions.

## VINIFICATION

Upon arrival at the winery, the grapes were destemmed and crushed. Fermentation took place in stainless-steel tanks at a controlled temperature of 25°C, in order to retain the aromatics of the Tempranillo. A post-fermentation maceration on the skins helped to round out the tannins and gave the wine a lovely silky mouthfeel. The wine was aged for 12 months in new oak barrels, 70% of which were American oak from the Appalachians, 30% of which were French oak from the forests of Châteauroux and Loches. The final blend was then assembled and the wine was aged for a further 12 months in bottle before release.

## TASTING NOTES

Intense cherry red in colour. On the nose, aromas of ripe strawberries and raspberries are married with spicy notes of liquorice and chocolate and subtle floral hints. On the palate, velvety tannins give a silky mouthfeel and a crisp acidity carries the flavours onto the spicy finish.

## AWARDS

Decanter World Wine Awards 2021, Silver Medal