



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

Viña Lanciano lies on a meander of the Ebro river where Rioja Alta meets Rioja Alavesa. The 72 hectares of south-facing vineyard are sustainably farmed and the vines are mostly gobelet trained with an average age of 35 years. There is a unique microclimate here thanks to the proximity of the river, which aids air circulation and helps to avoid the risk of frosts. Soils are mainly alluvial with a mixture of sand, stones and pebbles allowing for excellent drainage.

VINTAGE

The 2016 vintage in Rioja began with a cold winter, followed by a cool and rainy spring which replenished soil water reserves and sustained the vines through the hot and dry summer that followed. Good climatic conditions during the last stages of ripening provided very healthy grapes with an excellent balance between intensity of flavour and acidity. Harvest at Viña Lanciano started on 19th September, around one week later than usual. The berries were small, due to the lack of rainfall during the summer, this resulted in wines with extraordinary depth of colour.

VINIFICATION

Upon arrival at the winery, the hand-harvested grapes underwent a double sorting process, first by bunch, then by berry. Fermentation took place in small stainless-steel tanks, with daily pump overs and a long post-fermentation maceration, to round out the tannins. Malolactic fermentation took place in small 225-litre French oak barriques sourced from the Tronçais forests. After fermentation, the wine spent 14 months in French Tronçais oak, seven months in eastern European oak, and then a further 18 months in bottle before release.

TASTING NOTES

This wine is bright crimson in colour with purple hues. Elegant aromas of ripe red and black fruits, liquorice and sweet spice are combined with the signature minerality of wines from the Viña Lanciano estate, a smokiness from the oak and earthy, leathery aromas from the bottle age. The palate is silky and elegant, showcasing ripe fruits and finely integrated tannins. This is a remarkable Rioja with wonderful elegance and finesse.

Grape Varieties	95% Tempranillo
	3% Graciano
	2% Mazuelo

Winemaker	María Barúa
Closure	Natural Cork
ABV	13.5%
Residual Sugar	2.2g/L
Acidity	6.1g/L
Wine pH	3.55
Notes	Sustainable, Vegetarian, Vegan