



Grape Varieties	100% Tempranillo
Winemaker	María Barúa
Closure	Natural Cork
ABV	14%
Residual Sugar	1.8g/L
Acidity	5.5g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

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 'Xtrème Ecológico' come from the 'Mantible Ecológico' parcel within the famed Viña Lanciano vineyard - a prime site within Rioja Alta, located on a meander of the River Ebro. The five-hectare, organically farmed plot overlooks the ruins of the Roman bridge of Mantible and sits at 400 metres above sea level with an east-west aspect. Soils are composed of sandy loam and pebbles and all of the grapes are hand harvested.

VINTAGE

The 2018 vintage in Rioja was marked by unpredictable weather conditions which meant that diligence was required in the vineyard to maintain the health of the grapes. Winter was cooler than usual with high levels of rainfall and a cool, wet spring delayed bud burst and caused some issues with mildew in the region. Milder summer temperatures than average meant that the harvest in the Viña Lanciano vineyard took place on 11th and 12th October, slightly later than usual. The grapes harvested were characterised by a marked freshness, precise aromatics and lower potential alcohol levels than usual thanks to the cooler than usual conditions throughout the year.

VINIFICATION

Upon arrival at the winery, the Tempranillo grapes were sorted twice - first by bunch and then by individual berry to ensure that only those in pristine condition made it into the final wine. Fermentation with native yeasts took place in cone-shaped tanks and lasted for two to three weeks with regular pump overs to extract the perfect levels of colour and flavour. After fermentation, the wine was transferred to new French oak barrels where it underwent malolactic fermentation and 14 months ageing.

TASTING NOTES

This wine is deep ruby in colour. On the nose, there are pronounced aromas of cranberries, red cherries and ripe strawberries coupled with hints of liquorice and baking spice. On the palate, the wine is full bodied with silky tannins and intense flavours of ripe red fruits and spice which are carried by a vibrant acidity onto the lingering finish.