



Grape Varieties **95% Tempranillo**
 3% Mazuelo
 2% Garnacha

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|----------------|--------------------------|
| Winemaker | María Barúa |
| Closure | Diam |
| ABV | 13.5% |
| Residual Sugar | 1.6g/L |
| Acidity | 5.2g/L |
| Wine pH | 3.63 |
| Bottle Sizes | 75cl |
| Notes | 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, Mazuelo and Garnacha grapes for the Bodegas LAN Crianza are sourced from trusted growers in the Rioja Alta and Rioja Alavesa subzones. Fruit from vineyards at higher altitude in the foothills of the Sierra Cantabria in Rioja Alavesa brings aromatics and freshness to the blend while fruit from slightly warmer sites in Rioja Alta brings richness and body. The vines are aged between 10 to 20 years old and produce low yields of concentrated fruit able to stand up to extended periods of ageing in oak barrels.

VINTAGE

The 2018 vintage in Rioja was marked by unpredictable weather conditions that 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 mild spring brought budburst forward by two weeks. Frost in both Rioja Alta and Rioja Alavesa on the 28th April slightly reduced yields, but the warmer weather returned in May. The grapes harvested were characterised by a beautiful balance and excellent aromatic intensity.

VINIFICATION

Upon arrival at the winery the grapes were destemmed and lightly crushed. Fermentation took place in stainless-steel tanks at a controlled temperature of 28°C. Maceration in contact with the grape skins lasted for 15 days, with daily pumping over for maximum extraction of colour and aromatics. Following fermentation, the wine was aged for 14 months in hybrid oak barrels: French oak heads and American oak staves. The wine was then bottled and aged for nine months in the Bodegas LAN cellars before release.

TASTING NOTES

This wine is intense cherry red in colour. Aromas of ripe strawberries, raspberries and cranberries are framed by subtle notes of vanilla and spice. On the palate, the wine is full bodied with silky tannins and a bright acidity which carries the aromas onto the lingering finish.