

Bodegas LAN,
`A Mano Edición Limitada` Rioja 2019
Rioja Alta, Rioja, Spain



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

A blend of hand-harvested Tempranillo and Graciano from low-yielding 50 to 60-year-old vines in the top 'El Rincón' parcel within the Viña Lanciano single vineyard. Viña Lanciano is one of the most spectacular vineyards in Rioja, surrounded by a meander of the River Ebro. The old bush vines are planted on poor 'canto rodado' stony soils on the south-facing slopes of the 'El Rincón' mount, at up to 491 metres above sea level. All of the grapes are hand harvested and sustainable practices are followed.

VINTAGE

The 2019 vintage in Rioja was characterised by unusual weather conditions. There was less rainfall than usual over the winter, followed by a cold and rainy start to the spring which led to some issues with flowering and fruit set and resulted in slightly lower yields and loose berry clusters. A heatwave in June and July accelerated the ripening cycle and the harvest began two weeks ahead of schedule. The old vines in El Rincón are well adapted to cope in hot conditions and the grapes harvested were of excellent quality with great balance.

VINIFICATION

Upon arrival at the winery, the grapes underwent a vigorous selection process: first by bunch and then, after destemming, by berry. This ensured that only fruit in pristine condition made it into the wine. The berries were then crushed and fermentation took place in temperature-controlled stainless-steel tanks. During the period between alcoholic fermentation and malolactic fermentation, the lees were stirred weekly to create a fuller mouthfeel and a silky texture. The wine was then aged for 11 months in new French oak from the Jupille and Tronçais forests, followed by six months in new Caucasian oak barrels. It was bottled without filtration or clarification.

TASTING NOTES

Deep cherry red in colour. On the nose, there are complex aromas of ripe plum, blackberry and blackcurrant married with layers of clove, cocoa, sweet spice and tobacco. This wine exhibits an earthy minerality, a common characteristic of wines made from grapes grown on the 'Viña Lanciano' estate. Full bodied and rich on the palate with velvety tannins and a long, harmonious and elegant finish.

AWARDS

Decanter World Wine Awards 2022, Silver

Grape Varieties	88% Tempranillo 12% Graciano
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Winemaker	María Barúa
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Closure	Natural Cork
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ABV	14%
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Residual Sugar	2g/L
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Acidity	6.1g/L
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Wine pH	3.49
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Bottle Sizes	75cl
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Notes	Vegetarian, Vegan
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