



Grape Varieties	<b>95% Tempranillo</b> <b>3% Graciano</b> <b>2% Mazuelo</b>
Winemaker	<b>María Barúa</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2g/L</b>
Acidity	<b>5.78g/L</b>
Wine pH	<b>3.54</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

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, 'canto rodado' stones and pebbles allowing for excellent drainage.

## VINTAGE

2017 was a challenging vintage in Rioja. The growing season got off to a difficult start when an April frost damaged many of the young buds and reduced yields. This was followed by a long drought. However, much-needed rain fell in August and gave the vines the necessary boost to see them through the final stages of ripening. The harvest was one of the earliest on record and despite the smaller quantities than usual, quality was high and the grapes had superb concentration of flavour.

## 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, violet and cinnamon 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.