

Bodegas LAN,
`Xtrème` Organic Rioja Crianza 2019
Rioja Alta, Rioja, Spain



Grape Varieties	100% Tempranillo
Winemaker	María Barúa
Closure	Natural Cork
ABV	14%
Residual Sugar	2.1g/L
Acidity	5.63g/L
Wine pH	3.6
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 large 'canto rodado' stones and all of the grapes are hand harvested.

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.

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.