



Grape Varieties	97% Tempranillo 3% Mazuelo
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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	5.9g/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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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 are sourced from 30-year-old, low-yielding vines in the Haro, Villalba and Foncea areas of Rioja Alta. The Mazuelo comes from Bodegas LAN's spectacular Viña Lanciano vineyard, located on a meander of the River Ebro. This top-quality fruit is extremely concentrated in flavour and capable of standing up to extended periods of oak ageing.

VINTAGE

The 2016 vintage in Rioja began with a cold winter, followed by a cool and rainy spring which replenished soil water reserves and sustained the vines through the hot and dry summer that followed. Good climatic conditions during the last stages of ripening provided very healthy grapes with an excellent balance between intensity of flavour and acidity. Harvest was around one week later than usual and the berries were small, due to the lack of rainfall during the summer, this resulted in wines with extraordinary depth of colour.

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 at a controlled temperature of 30°C, with daily pump overs and a long post-fermentation maceration to round out the tannins. Malolactic fermentation took place in barrel, resulting in a creamy mouthfeel. A Gran Reserva, the wine was aged for 28 months in a combination of French and American oak barrels and then a further 36 months in bottle in the Bodegas LAN cellars before release.

TASTING NOTES

Garnet in colour, with ruby hues. On the nose, aromas of ripe red fruits and liquorice combine with vanilla, smoke and cinnamon, the result of the extended oak ageing, and tertiary aromas of leather and tobacco from prolonged bottle ageing. On the palate the wine is full bodied and round, with velvety tannins and a crisp acidity which balances the intense flavours and carries them onto the lingering finish.