



Grape Varieties **96% Tempranillo**
 4% Mazuelo

Winemaker **María Barúa**

Closure **Natural Cork**

ABV **14%**

Residual Sugar **2g/L**

Acidity **5.5g/L**

Wine pH **3.5**

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 Lenciano. 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 40-year-old, low-yielding vines in the Haro, Villalba and Foncea areas of Rioja Alta. The Mazuelo comes from Bodegas LAN's spectacular Viña Lenciano 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

2017 was a challenging vintage in Rioja. The growing season had a challenging 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 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. As a Gran Reserva, the wine was aged for 25 months in a combination of French and American oak barrels and then a further 36 months in bottle in the cellars before release.

TASTING NOTES

Garnet in colour, with ruby hues. On the nose, aromas of ripe black fruits and figs 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.