Bodegas LAN,

Rioja Crianza 2021

Rioja Alta, Rioja, Spain



Grape Varieties	**95% Tempranillo** **3% Mazuelo** **2% Garnacha**
Winemaker	**María Barúa**
Closure	**Natural Cork**
ABV	**14%**
Bottle Sizes	**75cl**

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, Garnacha and Mazuelo grapes for the Bodegas Lan Crianza are sourced from trusted growers in the Rioja Alta and Rioja Alavesa subzones. Fruit from vineyards at higher altitude in the foothills of the Sierra Cantabria in Rioja Alavesa brings aromatics and freshness to the blend while fruit from slightly warmer sites in Rioja Alta brings richness and body. The vines are between 10 to 20 years old and produce low yields of concentrated fruit which benefit from extended periods of ageing in oak barrels.

VINTAGE

The 2021 vintage started with a dry winter and spring, followed by a mild summer. The harvest was marked by some torrential downpours of up to 150 litres, accompanied by hail in the first half of June. These weather events notably complicated the work in the vineyard and led to one of the smallest harvests in the recent years. However, the health of the bunches, which were small and well aerated, was excellent, with great ripeness, good acidity levels, colour and depth of flavour.

VINIFICATION

Upon arrival at the winery the grapes were destemmed and lightly crushed. Fermentation took place in stainless-steel tanks at a controlled temperature. Maceration in contact with the grape skins lasted for about two weeks, with daily pumping over for maximum extraction of colour and aromatics. Following fermentation, the wine was aged in hybrid oak barrels: French oak heads and American oak staves. The wine was then bottled and aged for nine months in the Bodegas Lan cellars before release.

TASTING NOTES

This wine is intense cherry red in colour. Aromas of ripe strawberries, raspberries and cranberries are complemented by hints of liquorice, vanilla and cinnamon. On the palate, the wine is full bodied with silky tannins and a bright acidity which carries the aromas onto the lingering finish.