



Grape Varieties	81% Tempranillo 14% Graciano 5% Mazuelo
Winemaker	María Barúa
Closure	Natural Cork
ABV	13.5%
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 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

Sourced from low-yielding 40-45-year-old vines in the top 'El Rincón' parcel within the Viña Lanciano single vineyard. Viña Lanciano is one of the most spectacular vineyards in Rioja, surrounded by a meander of the River Ebro. The old bush vines are planted on poor 'canto rodado' stony soils on the south-facing slopes of the 'El Rincón' mount, at up to 491 metres above sea level. All of the grapes are hand harvested and sustainable practices are followed.

VINTAGE

The 2022 vintage was marked by one of the hottest years in the history of La Rioja, with periods of intense heatwaves and exceptionally dry conditions that even impacted air quality. Vineyard development occurred earlier than usual, yet progressed evenly and positively throughout the season. Grape ripening and harvest took place ahead of the average calendar under excellent sanitary conditions. The 2022 vintage stands out as a remarkable and memorable year.

VINIFICATION

Upon arrival at the winery, the grapes underwent a vigorous selection process to ensure that only fruit in pristine condition made it into the wine. The berries were then crushed and fermentation took place in temperature-controlled stainless-steel tanks. During the period between alcoholic fermentation and malolactic fermentation, the lees were stirred weekly to create a fuller mouth-feel and a silky texture. The wine was then aged for 10 months in new French oak from the Jupille and Tronçais forests, followed by four months in new Caucasian oak barrels. The wine was then bottled without filtration or clarification.

TASTING NOTES

A deep garnet colour with darker accents. On the nose, notes of black fruit and ripe plum, complemented by hints of spice, clove and cinnamon, swiftly undercut by toasted notes that pleasantly merge with the fruit aromas. On the palate, the wine boasts breadth and power, combined with smooth tannins and a lengthy and enjoyable finish.