



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 grapes are sourced from a few different sites across the Los Llanos, El Gato, and Avutarda Estate, with vines aged between 17 and 30 years old. The vineyards are located at 700 metres above sea level and are planted on soil largely composed of pebbles, creating an excellent drainage system in the vineyard.

VINTAGE

The 2024 vintage was marked by plenty of rain as well as higher than normal temperatures, favouring a slow ripening and a good balance between alcohol and acidity. The fresh nights helped with acidity and to retain the unique character of the variety.

VINIFICATION

The grapes were harvested at night to ensure the temperature of the fruit was kept between 10°C and 15°C, to retain the vibrant aromas. Maceration occurred at a low temperature and bâtonage was employed to add textural complexity to the finished wine.

TASTING NOTES

A vibrant straw yellow, with prominent aromas of citrus, freshly cut pears and fennel. On the palate, this wine has excellent structure powered by a vibrant acidity, delicate volume and intense flavours.

Grape Varieties	100% Verdejo
Winemaker	Olga Tormo
Closure	Diam
ABV	13.5%
Acidity	5.6g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Vegetarian, Vegan