Bodegas Lan,

`Viña Lanciano` Rioja 2021

Rioja Alta, Rioja, Spain

Lan



Grape Varieties	**75% Tempranillo** **19% Graciano** **6% Mazuelo**
Winemaker	**María Barúa**
Closure	**Natural Cork**
ABV	**14%**
Acidity	**5.03g/L**
Wine pH	**3.65**

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

Viña Lanciano lies on a meander of the Ebro River, where Rioja Alta meets Rioja Alavesa. The vines are mostly gobelet-trained and come from a selection of parcels ranging from 26 to 40 years old. The Tempranillo comes from the north-facing parcels of "El Encino", "Los Almendros" and "Cantera", while the Graciano comes from a 15-year-old parcel known as "El Llano". The soils are predominantly alluvial, with a mixture of sand, 'canto rodado' and pebbles, allowing for excellent drainage.

VINTAGE

The 2021 vintage was a relatively cool year, producing average yields but highly concentrated wines with excellent cellaring potential. The year began with exceptionally high winter rainfall, followed by a warm spring and a dry summer. The dry summer conditions caused notable water stress; however, light rainfall in September helped replenish soil moisture.

VINIFICATION

Upon arrival at the winery, the hand-harvested grapes underwent a double sorting process: first, cluster by cluster, and then berry by berry. The grapes were fully destemmed, and the Tempranillo underwent a three-day cold pre-fermentation maceration. All three varieties underwent alcoholic fermentation separately. Following fermentation, the wine was transferred to French oak barrels, 50% new and 50% once-used, for malolactic fermentation. The wine was then aged in the same barrels for 17 months, followed by a further eight months in concrete tanks.

TASTING NOTES

This wine is bright crimson in colour with purple hues. Elegant aromas of ripe red and black fruits, violet and cinnamon are combined with the signature minerality of wines from the Viña Lanciano estate, a smokiness from the oak and earthy, leathery aromas from the bottle age. The palate is silky and elegant, showcasing ripe fruits and finely integrated tannins. This is a remarkable Rioja with wonderful elegance and finesse.