

LAN Edición Limitada

2014

VARIETIES

86% Tempranillo, 6% Mazuelo and 8% Graciano from a selection of 35/40 year old vines in Pago "El Rincón".

VINEYARDS:

"Pago El Rincón" - a 15-hectare plot - located in the southern part of our "Viña Lanciano" estate (El Cortijo - Rioja Alta) next to the "El Rincón" mountain. 491 metres altitude with gently sloping terrain. North South facing with a slight incline towards the northwest - southwest. Traditional Riojan bush vines with three arms, each with five spurs of two buds in length. Yield of 3,500 kg/ha.

CLIMATE:

Continental Mediterranean with an average rainfall of 40mm. Large difference in day and night temperatures due to the influence of the Sierra Cantabria, a factor that helps optimize ripeness and aromas. 2014 started with cold and rain, giving way to a warm spring that allowed ideal vegetative growth and led to grapes in a healthy condition throughout ripening and harvest.

WINEMAKING:

The grapes were hand harvested in small crates and then selected by bunch and grain on sorting tables so that only grapes in perfect conditions of health and ripeness are allowed to continue to the next phase of vinification.

Malolactic fermentation in new French oak barrels finishing in the spring of 2015. During the period between alcoholic fermentation and malolactic fermentation, the lees were stirred weekly to ensure a fuller mouth feel, as well as a silkier, more approachable wine.

AGEING:

8 months in new French oak *barriques* and a further 7 months in new Russian oak barrels. Bottled unfiltered and unclarified, with these processes having taken place naturally over time through natural sedimentation and decantation in the barrel.

TASTING NOTE:

Ripe cherry red, very deeply coloured and bright. Very intense aromas of ripe, almost candied black fruit (plum, blackberry, blackcurrant.) Notes of cocoa and toffee, black tobacco and spices, as well as a mineral streak, a common characteristic in all wines from the "Viña Lanciano" estate. Warm and velvety on the palate. It is round, ripe, with a very tannic yet elegant profile. A long, harmonious finish. A wine with great character and personality, a faithful reflection of the terroir that it comes from.

PAIRS WITH:

Meat carpaccios, roast and chargrilled red meats. Perfect for long after-dinner conversations.

Serve between 17 and 19°C.

Limited Edition of 35,200 bottles

ANALYTIC DATA: A.B.V. (%Vol): 13.5 / T.A. (g/l Tartaric Ac.): 5,85 / PH 3,50/V.A. (g/l acetic acid 0,70/IPT: 70 /IC: 15.91



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