

LAN Edición Limitada 2016

VARIETIES:

85% Tempranillo, 10% Graciano y 5% Mazuelo from a selection of 35/40 year old vines in the "El Rincón" plot.

VINEYARD:

"Pago El Rincón- located in the southern part of our" Viña Lanciano " estate (El Cortijo - Rioja Alta) next to the" El Rincón "mountain. Altitude of 491 meters with orography of slight slope. North-South orientation with slight northwest-southwest slope. Traditional goblet with 3 arms with 5 nodes of 2 buds . Yield of 3,500 kg / ha.

CLIMATE:

The 2016 growing cycle started with a cold winter, which was followed by a rainy spring and high temperatures in summer with no rain at all. The exceptional weather conditions during the final period of ripening and harvest ensured that the grapes were in optimum health with a balanced polyphenols. Harvest on our Viña Lanciano estate started on the 19 September, being the earliest in the area, due to the exceptional conditions of our vineyard, with low yields and very poor soils littered with pebbles that retain heat around the plant and aid ripening.

WINEMAKING:

The grapes were hand-harvested in small crates and then selected by bunch and berry 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:

Aged for 8 months in new French oak followed by 5 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 colored 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.

PAIRINGS:

Meat carpaccios, roast and chargrilled red meats. Perfect for long after-dinner conversations. Serve between 17 and 19°C (62-66°F)

Limited Edition of 28,900 bottles

ANALYTIC DATA: (% Vol): 13.5 / T. A. (g/l Tartaric Ac.): 5.55 /PH 3.43 /V.A.(g/l Acetic acid): 0.71/ TPC: 60 /IC: 13.56

