



LAN D-12 2017

GRAPE VARIETIES:
100% TEMPRANILLO

AGEING:
12 MONTHS IN NEW HYBRID (FRENCH
AND AMERICAN) OAK BARRELS

VINEYARDS:
RIOJA ALAVESA (VIÑASPRE) Y RIOJA ALTA (FONZALECHE)

AVERAGE AGE:
30 YEARS OLD

SOIL:
CHALKY-CLAY

Historically in LAN, wines that stood out after alcoholic fermentation for their great aromatic intensity were assigned to **vat number 12**.

D-12 is made in homage to this special place, with the 2017 vintage representing the eleventh edition of this release.

GRAPE VARIETIES:

100% Tempranillo.

VINEYARDS:

This eleventh edition is the result of a selection made in a 35-year-old vineyard located in Viñaspre (Rioja Alavesa) and a 20 year-old vineyard in Fonzaleche (Rioja Alta). Given the fact that this wine is selected “hedonistically”, once the alcoholic fermentation has finished, each vintage may come from a different location.

CLIMATE YEAR:

2017 growing cycle marked by early development. Mild spring with bud break around 15 days earlier than in previous years. It is worth highlighting the very unusual frost that occurred on the 28th April, affecting vineyards in Rioja Alta and Alavesa, reducing their production considerably. Due to the severe drought in spring and summer, we expected the grapes to have high levels of alcohol but more delayed phenolic ripeness. Thanks to rains at the end of August, the plants were revived, which helped to achieve a good balance of ripeness between the sugar and the polyphenolic compounds. The good health of the canopy and perfect health were fundamental to obtaining wines with very good aromatic intensity, structure, colour and the right level of polyphenols for ageing. The parcels that this eleventh edition was sourced from were harvested on the 21st and 22nd of September (Viñaspre) and the 26th September (Fonzaleche).

WINEMAKING:

Alcoholic fermentation (AF) in stainless steel tanks at a temperature lower than 25°C in order to maintain aromatic potential and maximize colour extraction. Micro-oxygenation and lees-stirring were carried out in vat number 12 in the period between AF and MLF in order to stabilise the aromatic and phenolic compounds and achieve greater volume on the palate, softening the tannins. Malolactic fermentation (MLF) took place during the spring of 2018.

AGEING:

Twelve months ageing in barrels: 70% new American oak sourced in the Appalachians and 30% new French oak from the forests of Chateauroux and Loches. The extra-fine-grained wood was selected and dried naturally for 36 months to obtain fine and elegant oak that integrates perfectly with the wine. Very careful ageing aimed at maintaining the intense fruit, adding the necessary aromatic complexity and refining the tannins.

TASTING NOTES:

Deep, very intense garnet red. Intense aromas of cranberries, very ripe red fruit, prunes and dried apricots. Liqueur-like notes, along with vanilla, cinnamon and resin. Structured, broad and flavourful on the palate.

PAIRINGS:

Red meat, barbecues, smoked and spicy dishes and mature cheeses.

SERVE between 16 and 18°C.

**D - 12 IS MADE IN HOMAGE TO VAT NUMBER 12 ,
OUR WINEMAKERS' FAVOURITE**

