

LAN

Edición Limitada

2017



GRAPE VARIETIES:

96% Tempranillo, 2% Graciano and 2% Mazuelo from a selection of 50/60 year old vines in the "El Rincón" plot.

VINEYARDS:

"Pago El Rincón" - 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 north-west - south-west. Traditional Riojan bush vines with three arms, each with five spurs of two buds in length. Yield of 3,500 kg/ha.

CLIMATE:

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 2017. 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 4 months in new French oak followed by 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.

PAIRINGS:

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

Serve between 17 and 19°C.

Limited Edition of 29,300 bottles

ANALYTIC DATA: (% Vol): 14.0 / T.A. (g/l Tartaric Ac.): 5.63 /PH 3.58 /V.A.(g/l Acetic acid): 0.54/ TPC: 66 /IC: 15.51



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