



LAN D-12 2019

GRAPE VARIETIES:
100% TEMPRANILLO

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

VINEYARDS:
RIOJA ALAVESA (VIÑASPRE) AND RIOJA ALTA
(EL CORTIJO Y SAN VICENTE DE LA SONSIERRA)

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 2019 vintage representing the thirteen edition of this release.



GRAPE VARIETIES:

100% Tempranillo.

VINEYARDS:

This edition is the result of three plots: El Cementerio (Viñaspre), Los Valles (El Cortijo), and La Fonsagrada, (San Vicente de la Sonsierra), aged between 30 and 45 years.

CLIMATE YEAR:

Mediterranean weather vintage. A warm year with little rainfall, which promoted excellent health and phenolic development. Less vigor in the vineyard and clusters of small and not very compact grains, favoring a high concentration of both polyphenols and aromatic compounds.

WINEMAKING:

Fermented in stainless steel tanks at a controlled temperature of 25C in order to maintain aromatic potential and maximize color extraction. Micro-oxygenation and maceration in contact with the lees prior to malolactic fermentation in order to balance the tannins and display a silky mouthfeel. The malolactic fermentation took place during March 2020.

AGEING:

Twelve months in new American and French oak barrels followed by 1 year of rounding in the bottle prior to release. The American oak was sourced in the Appalachians and the French oak in the forests of Chateauroux and Loches.

TASTING NOTES:

Bright cherry colour. Notes of liquorice ripe red fruit with dairy nuances, over toffee, vanilla, cinnamon and cocoa. On the palate it shows harmony between the fruit and the toasted notes, causing an evolving effect on the palate. Rounded tannins with a good long-lasting finish of red fruit and liquorice.

PAIRINGS:

Grilled pork, smoked and barbecued meats, grilled vegetables, casseroles.

SERVE at 16 - 18°C (60 - 64°F).

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