



LAN A MANO 2020

GRAPE VARIETIES:

87% **TEMPRANILLO**
9% **GRACIANO**
4% **MAZUELO**

AGEING:

9 MONTHS IN FRENCH OAK BARRELS
4 MONTHS IN RUSSIAN OAK BARRELS

ESTATE:
VIÑA LANCIANO

PAGO:
EL RINCÓN

ALTITUDE OF VINEYARDS:
491 METRES

GRADIENT:
GENTLY SLOPING

SOIL:
RIVER PEBBLES



GRAPE VARIETIES:

87% Tempranillo, 9% Graciano and 4% Mazuelo from a selection of 45 to 60 year old vines coming from “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 Rioja bush vines with three arms, each with five spurs of two buds in length. Yield of 3,500 kg/ha.

CLIMATE YEAR:

Mild and dry winter followed by a rainy spring, with very high temperatures that favoured early budding. The beginning of the summer was marked by high temperatures and some storms, causing flowering to occur a fortnight earlier than usual. The weather was mild just before harvest, allowing for optimal ripening. The harvest at Pago el Rincón took place on the 13th and 14th of September, delivering extraordinarily healthy grapes that gave rise to balanced wines with ripe and silky tannins.

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 following spring. 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 9 months in new French oak from the forests of *Jupille* and *Tronçaise*, followed by 4 months in new Caucasian oak barrels.

TASTING NOTES:

Deep garnet red appearance. On the nose a range of aromas of black fruit blackberry, blueberry, and ripe plum are wrapped in spicy notes of clove and cinnamon. On the palate it is powerful, broad and structured, with smooth tannins that blend with the fruity aromas and minerality that reflect the essence of our Viña Lanciano Estate. It is a wine of great personality and structure with an enjoyably long finish.

PAIRINGS:

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

SERVE at 17 - 19° C (62° -66° F).

LIMITED EDITION OF 35.220 BOTTLES



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ANALYTIC DATA:	T.A.: 5,7	V.A.: 0,65	TPC: 63	IC: 14,60
14% A.B.V. (% VOL)	(G/L TARTARIC AC.)	(G/L ACETIC ACID)		
	PH: 3,5			