



LAN

RIOJA

LAN XTRÈME ECOLÓGICO 2019

Our most sustainable wine that respects the environment. It comes from an organic plot located in the heart of Viña Lanciano.

VARIETY

100% tempranillo.

VINEYARD

Organic plot in Viña Lanciano, of around 15 years of age's Finca Mantible Ecológico. The organic Mantible vines were harvested on the 26th and 27th of September.

JAMES SUCKLING

91

TIM ATKIN

91



WEATHER CONDITIONS 2019

A mild autumn and winter. The vintage was warm, despite the frosts that occurred in April and May. Exceptional weather conditions during the ripening period. Mediterranean vintage. Vintage classified as "Excellent".

WINEMAKING AND AGEING

Hand harvested. Second stage sorting by bunch and berry on a double selection table. Alcoholic fermentation with native yeast in two semi-truncated cone tanks. Aged for a minimum of 18 months in new French oak barrels where malolactic fermentation took place spontaneously.

TASTING NOTES

COLOR. Deep garnet red with bright highlights.

NOSE. Ripe fruit with spicy notes of black peppers and cinnamon.

MOUTH. Balanced, powerful and flavourful. Blackberry and redcurrant aromas, in harmony with notes of vanilla and caramel.

PAIRING

Red meat, grilled and smoked fish. Soft cheeses.

ORGANIC WINE
PRODUCT OF SPAIN PRODUCTO DE ESPAÑA
EMBOTELLADO POR BODEGAS LAN
FUENMAYOR ESPAÑA

LAN

XTRÈME

ECOLÓGICO
CRIANZA

RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

Érase una vez una tierra singular abrazada por el río Ebro, al abrigo de la sierra de Cantabria y custodiado por el puente romano de Mantible, en el que sus viejas cepas habían de hundir sus raíces entre cantos rodados y gravas en busca de nutrientes.

Once upon a time there was a unique land on the Ebro riverbank, sheltered by Cantabria mountain range and guarded by the "Mantible" Roman bridge; where old vines had to dig their roots through pebbles and gravel searching for nutrients.

Our commitment to achieve a neutral environmental impact has led us to reduce the weight of our bottles.



WINE MODERATION
CHOOSE | SHARE | CARE

SERVING: 17-19°C.

ALCOHOL CONTENT: 14%

TARTARIC ACID: 5,25 g/l

pH: 3,57

PART OF
SOGRAPE

