



**LAN**  
RIOJA

## LAN D-12 2020

Named after LAN's symbolic vat n° 12. A hedonistic wine, made using all our care and expertise to satisfy our most demanding friends. Guaranteed pleasure.

### VARIETY

100% tempranillo.

### VINEYARD

Selection of grapes from three privileged vineyards. Viñaspre ("Corralejos"), Briones ("La Mina") and in San Vicente de la Sonsierra ("El Bombón") with ages between 32 and 46 years old

### WEATHER CONDITIONS 2020

Dry and warm winter followed by a very hot and stormy summer. The good weather during the ripening period resulted in a very good harvest and the Control Board rated the vintage as "Very Good".

### WINEMAKING AND AGEING

Hand harvested grapes. Alcoholic and malolactic fermentations took place in stainless steel tanks, with micro-oxygenation and lees stirring for optimal stabilisation of aromatic and polyphenolic compounds to give greater volume on the palate and smoother tannins. It aged for 14 months in new American oak barrels (70%) and in new French oak barrels (30%). Refined in the bottle for 10 months.

### TASTING NOTES

**COLOR.** Intense garnet.

**NOSE.** Ripe, liqueur-like red fruit stands out, alongside creamy notes, toffee, vanilla, cinnamon and cocoa.

**MOUTH.** Great harmony between the fruit and toasted notes. Smooth tannins and a good persistent finish of red fruit and liquorice.

### PAIRING

Smoked, red and grilled meats, spicy dishes and cured cheeses.



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



SERVING: 16-18°C.

ALCOHOL CONTENT: 13,5%

TARTARIC ACID: 5,1g/l

pH: 3,6

PART OF  
**SOGRAPE**

