# Lan

It's a story, it's commitment, it's unique craftsmanship, it's heart. It's LAN.

There is always something special about things that are made by hand. The difficult thing is to create a wine that is a true reflection of style, character and identity, the easy thing is to surrender to its charm from the first moment.

## LAN A Mano 2022

GRAPE VARIETY

81% tempranillo, 14% graciano, 5% mazuelo. Yes to affection, pampering and feeling special.

VINEYARDS

40-45 year old bush vines growing in the El Cortijo neighbourhood of Logroño. Old vines to create a wine that's full of life. The difficult thing is ensuring the survival of these vines over four decades, the easy thing is to feel their soul in every bottle.

2022 GROWTH CYCLE

One of the hottest years in the history of La Rioja, we experienced real heatwaves. It was also a very dry year, which affected the air quality. In the vineyards, everything happened early, but developed well. The grapes ripened and were harvested sooner than average in excellent conditions of health. We will never forget the 2022 vintage.

WINEMAKING AND AGEING

The difficult thing is to ferment in in small truncated-cone tanks, carry out malolactic in new French oak barrels and stir the lees every week. The easy thing is to let yourself be carried away by those 10 months in French oak barrels from the Tronçais and Jupille forests, followed by four months in Caucasian oak.

TASTING NOTES

COLOUR: A deep, almost opaque garnet colour, with dark highlights that speak of time and dedication.

NOSE: Black fruit (blackberry, blueberry and ripe plum) with spicy notes (clove and cinnamon) and hints of roasted coffee encircling the fruit and the minerality, creating a unique sensory universe.

PALATE: Powerful, broad and well-structured, with attractive tannins that meld into fruity aromas, leaving a attractive finish, as long-lasting as your memories of the finest moments in life.

PAIRING

At special moments with meat carpaccios and roasted or barbecued red meats... moments of celebrating the extraordinary.

SERVICE: 17-19ºC. | ABV: 13.5%

TARTARIC ACID: 5.5 G/L | PH: 3.5

CONSEJO REGULADOR RIOJA DENOMINACIÓN DE ORIGEN CALIFICADA

WINE in MODERATION
ELIGE | COMPARTE | CUIDA

PART OF SOGRAPE