



LAN A MANO 2015

GRAPE VARIETIES:

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

AGEING:

7 MONTHS IN FRENCH OAK BARRELS
4 MONTHS IN CAUCASIAN OAK

ESTATE:

VIÑA LANCIANO

PAGO:

EL RINCÓN

ALTITUDE OF VINEYARDS:

491 METRES

GRADIENT:

GENTLY SLOPING

SOIL:

RIVER PEBBLES



GRAPE VARIETIES:

87% Tempranillo, 9% Mazuelo and 4% Graciano from a selection of 35 to 40-year-old vines in the El Rincón parcel.

VINEYARDS:

Pago El Rincón, a 5.34-hectare parcel 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 northwest - southwest. Traditional Riojan bush vines with three arms, each with five spurs of two buds in length. Yield of 3,500 kg/ha.

CLIMATE YEAR:

Continental Mediterranean with an average rainfall of 40mm. Large difference in day and night temperatures due to the influence of the Cantabria Mountains, a factor that helps achieve optimum ripeness. During the **2015 growth cycle**, a winter of heavy rain was followed by a dry and warm spring and summer. Temperatures were milder from the second half of August, with a considerable temperature difference between day and night, which optimised polyphenolic maturation.

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 spring of 2015. 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 seven months in new French oak barrels from the *Jupille* and *Troncaise* forests followed by four months in new oak from the Caucasus. Bottled unfiltered and unclarified, with these processes having taken place naturally over time through natural sedimentation and decantation in the barrel.

TASTING NOTES:

Ripe cherry red, very deeply coloured and bright. Very intense aromas of ripe, almost candied black fruit (plum, blackberry, blackcurrant.) Notes of cocoa and toffee, black tobacco and spices, as well as a mineral streak, a common characteristic in all wines from the Viña Lanciano estate. Warm and velvety on the palate. It is round, ripe, with a very tannic yet elegant profile. A long, harmonious finish. A wine with great character and personality, a faithful reflection of the terroir that it comes from.

PAIRINGS:

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

SERVE between 17 and 19°C.

LIMITED EDITION OF 35,200 BOTTLES