



LAN A MANO 2017

GRAPE VARIETIES:

96% TEMPRANILLO
2% GRACIANO
2% MAZUELO

AGEING:

4 MONTHS IN FRENCH OAK BARRELS
7 MONTHS IN RUSSIAN OAK BARRELS

ESTATE:

VIÑA LANCIANO

PAGO:

EL RINCÓN

ALTITUDE OF VINEYARDS:

491 METRES

GRADIENT:

GENTLY SLOPING

SOIL:

RIVER PEBBLES

GRAPE VARIETIES:

96% Tempranillo, 2% Graciano and 2% Mazuelo from a selection of 50/60 year old vines in the "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:

Continental Mediterranean with an average rainfall of 40mm. Large difference in day and night temperatures due to the influence of the Sierra Cantabria, a factor that helps achieve optimum ripeness and maximises aromas. 2017 growth cycle: winter with regular temperatures followed by a spring with mild temperatures which brought budding 15 days forward compared to other years. After a very notable drought during spring and summer, the vines reactivated after the late August rainfall favoring a very good ripening balanced between sugars and polyphenolic compounds. Harvest at El Rincón plot took place on 16th and 17th September under excellent climate conditions.

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 2017. 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 4 months in new French oak from the forests of *Jupille* and *Tronçaise*, followed by 7 months in new Caucasian oak barrels. 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 carpaccios, roast and chargrilled red meats. Perfect for long after-dinner conversations.

SERVE at 17 - 19° C (62° -66° F).

LIMITED EDITION OF 29,300 BOTTLES



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ANALYTIC DATA:

14% A.B.V. (% VOL)

T.A.: 5,63

(G/L TARTARIC AC.)

PH: 3,58

V.A.: 0,54

(G/L ACETIC ACID)

TPC: 66

IC: 15,51