



LAN A MANO 2018

GRAPE VARIETIES:

87% TEMPRANILLO
10% GRACIANO
3% MAZUELO

AGEING:

7 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:

87% Tempranillo, 10% Graciano and 3% 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 400mm. Large diurnal range because of the Sierra Cantabria mountains, a factor that helps achieve optimum ripeness and aromas. The winter was colder and with higher rainfall than usual. The beginning of the spring - april and may - had very variable weather conditions and it ended with very high rainfall during June achieving higher than average water balance. The temperatures were mild causing a later harvest which in Viña Lanciano took place between September 21st and October 12th.

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 7 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 black fruit (plum, blackberry, blackcurrant) accompanied by notes of clove and cinnamon. Stirring the glass, notes of coffee, dark cocoa, tobacco emerge as well as a mineral streak, a common characteristic in all wines from the "Viña Lanciano" estate. Structured, powerful and with a full body this is a wine that long lasting 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 25,770 BOTTLES



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ANALYTIC DATA:

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

T.A.: 5,93

(G/L TARTARIC AC.)

PH: 3,54

V.A.: 0,65

(G/L ACETIC ACID)

TPC: 67

IC: 12,89