



LAN A MANO 2019

GRAPE VARIETIES:
88% TEMPRANILLO
12% GRACIANO

AGEING:
11 MONTHS IN FRENCH OAK BARRELS
6 MONTHS IN RUSSIAN OAK BARRELS

ESTATE:
VIÑA LANCIANO

PAGO:
EL RINCÓN

ALTITUDE OF VINEYARDS:
491 METRES

GRADIENT:
GENTLY SLOPING

SOIL:
RIVER PEBBLES



GRAPE VARIETIES:

88% Tempranillo and 12% Graciano from a selection of 45 to 60 year old vines coming from "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 had higher average temperatures than usual. After a winter with low rainfall, the spring rains allowed an adequate budding since they were very spread out and well taken in by the vines, even though the total amount of rain was lower than previous years. The ripening took place at the usual dates and the conditions during harvest were perfect. The smaller size of the berries resulted in concentrated wines with deep colors. Harvest started on 13th September with Tempranillo grapes and finished on 2nd October with Graciano.

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 following spring. 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 11 months in new French oak from the forests of *Jupille* and *Tronçaise*, followed by 6 months in new Caucasian oak barrels.

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 35,220 BOTTLES

f i t y o
www.bodegaslan.com



ANALYTIC DATA:	T.A.: 5,3	V.A.: 0,77	TPC: 66	IC: 14,31
14% A.B.V. (% VOL)	(G/L TARTARIC AC.)	(G/L ACETIC ACID)		
	PH: 3,49			