



**LAN D-12**  
2018

GRAPE VARIETIES:  
**100% TEMPRANILLO**

AGEING:  
**12 MONTHS IN NEW HYBRID (FRENCH  
AND AMERICAN) OAK BARRELS**

VINEYARDS:  
**RIOJA ALAVESA (LANCIEGO) AND RIOJA ALTA (EL CORTIJO)**

AVERAGE AGE:  
**30 YEARS OLD**

SOIL:  
**CHALKY-CLAY**

Historically in LAN, wines that stood out after alcoholic fermentation for their great aromatic intensity were assigned to ***vat number 12***.

D-12 is made in homage to this special place, with the 2018 vintage representing the tenth edition of this release.

#### GRAPE VARIETIES:

100% Tempranillo.

#### VINEYARDS:

This edition is the result of a 30-year-old vineyard located in Lanciego (Rioja Alavesa) and a 42-year-old vineyard in El Cortijo, close to our Viña Lanciano estate.

#### CLIMATE YEAR:

The winter was colder and with higher rainfall than usual, achieving a good soil's water reserve for the spring. 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 took place on October 8th and 9th. These were days with “cierzo” (winds from the north) and sunshine allowing a complete ripening cycle which resulted in fresh and balanced wines on the palate.

#### WINEMAKING:

Fermented in stainless steel tanks at a controlled temperature of 25C in order to maintain aromatic potential and maximize color extraction. Microoxygenation and maceration in contact with the lees prior to malolactic fermentation in order to balance the tannins and display a silky mouthfeel. The malolactic fermentation took place during March 2019.

#### AGEING:

Twelve months in new American and French oak barrels followed by 1 year of rounding in the bottle prior to release. The American oak was sourced in the Appalachians and the French oak in the forests of Chateauroux and Loches.

#### TASTING NOTES:

Bright cherry red color with violet hues. The nose is complex and intense with characteristic Tempranillo hints of red fruit and licorice and nuances of cocoa, pastry, smoky and floral notes. The palate is broad, silky and well balanced. Long lasting finish where the notes of licorice and black pepper remain.

#### PAIRINGS:

Grilled pork, smoked and barbecued meats, grilled vegetables, casseroles.

**SERVE** at 16 - 18°C.



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**D-12 IS MADE IN HOMAGE TO VAT NUMBER 12,  
OUR WINEMAKERS' FAVOURITE**

ANALYTIC DATA:	T.A.: <b>4.88</b>	V.A.: <b>0.65</b>	TPC: <b>61</b>	IC: <b>9.65</b>
<b>13.5% A.B.V. (% VOL)</b>	<b>[G/L TARTARIC AC.]</b>	<b>PH: 3.62</b>	<b>[G/L ACETIC ACID]</b>	