



LAN D-12 2019

Named after LAN's symbolic vat nº 12. A hedonistic wine, made using all our care and expertise to satisfy our most demanding friends. Guaranteed pleasure.

VARIETY

100% tempranillo.

VINEYARD

Selection of grapes from three privileged vineyards. Viñaspre ("El Cementerio), El Cortijo ("Los Valles") and in San Vicente de la Sonsierra ("La Fonsagrada") with ages of 30, 43 and 34 years respectively.

WEATHER CONDITIONS 2019

A mild autumn and winter. The vintage was warm, despite the frosts that occurred in April and May. Exceptional weather conditions during the ripening period. Mediterranean vintage. Vintage classified as "Excellent".

WINEMAKING AND AGEING

Hand harvested grapes. Alcoholic and malolactic fermentations took place in stainless steel tanks, with micro-oxygenation and lees stirring for optimal stabilisation of aromatic and polyphenolic compounds to give greater volume on the palate and smoother tannins. It aged for 12 months in new American oak barrels from the Appalachians (70%) and in new French oak barrels from forests in central France (30%).

TASTING NOTES

COLOR. Bright cherry red.

NOSE. Ripe, liqueur-like red fruit stands out, alongside creamy notes, toffee, vanilla, cinnamon and cocoa.

MOUTH. Great harmony between the fruit and toasted notes, giving at first a sensation of sweetness.

PAIRING

Smoked, red and grilled meats, spicy dishes and cured cheeses.



JAMES SUCKLING
92

TIM ATKIN
91

Our commitment to achieve a neutral environmental impact has led us to reduce the weight of our bottles.



WINE MODERATION
CHOOSE | SHARE | CARE

SERVING: 16-18°C.

ALCOHOL CONTENT: 13,5%

TARTARIC ACID: 5,25 g/l

pH: 3,63

PART OF
SOGRAPE

