



LAN A MANO 2020

Craftsmanship in the form of wine. LAN a Mano fulfils all the promises of a great wine. The style, character and identity of Rioja.

VARIETY

85% tempranillo, 14% graciano, 1% mazuelo.

VINEYARD

Pago El Rincón, Viña Lanciano. Bush vines (the traditional form) of 40-45 years of age. Hand harvested. The harvest at Pago El Rincón took place on the 15th of September.

WEATHER CONDITIONS 2020

Winter was warm and dry, and summer was very hot and stormy. High yield potential, therefore, remarkable production. Vintage classified as "Very good".

WINEMAKING AND AGEING

Hand harvested with a double selection table. Alcoholic fermentation in small truncated-cone shaped stainless steel tanks and malolactic conversion in new French oak barrels with weekly lees-stirring. A minimum of 9 months ageing in French oak barrels from the Tronçais and Jupille forests and 4 months in Caucasian oak barrels.

TASTING NOTES

COLOR. Deep garnet with dark highlights.

NOSE. Notes of black fruit, such as blackberries, blueberries and ripe plum, with spicy hints of clove and cinnamon, followed by toasted notes that meld into the fruit and the characteristic minerality of the Viña Lanciano terroir.

MOUTH. Powerful, broad and well-structured, with smooth tannins that blend with the fruity notes, leaving a long and pleasant finish.

PAIRING

Roasted and grilled meats.



SERVING: 17-19°C.

ALCOHOL CONTENT: 14%

TARTARIC ACID: 5,70 g/l

pH: 3,50

PART OF
SOGRAPE

