



Lan

It's time to : reward yourself with that treat you've been putting off.

Vat No. 12 is more than an icon, it is a promise of enjoyment. The difficult thing is to create a wine that satisfies even the most demanding palates, the easy thing is to surrender to its charm from the first moment.

LAN D-12 2023

GRAPE VARIETY

100% tempranillo. Yes to being inspired by the unexpected.

VINEYARDS

So, we chose three privileged vineyards ("Paulejas" in Viñaspre, "La Fonsagrada" in San Vicente de la Sonsierra and "Los Tesos" in El Cortijo), with each one bringing its unique personality. Vineyards of 34, 36 and 44 years of age, for moments that will inspire you today for a new tomorrow.

2023 GROWTH CYCLE

A mild autumn and winter. The high temperatures and lack of rainfall stood out over the summer period. One of the earliest vintages in the history of Rioja.

WINEMAKING AND AGEING

The difficult thing is fermenting with micro-oxygenation, stirring the lees to give volume on the palate and to stabilise the aromatic compounds. It's easy to get carried away by those 12 months in new American (70%) and French (30%) oak barrels. It rests 10 months more in the bottle, to reach its plenitude in your glass and in your life.

TASTING NOTES

COLOUR: Bright cherry red, as vibrant as those moments you never want to forget.

NOSE: Notes of ripe black fruit -blackberry and plum- and sweet spices: clove, pink pepper and a hint of liquorice. A background of fine coffee and cedar wood rounds off the bouquet, that invites you to take another sip.

PALATE: The harmony between fruit and toasted notes combined with an irresistible sensation of sweetness. Tannis envelop and roasted coffee and black chocolate stay with you, like all good memories.

PAIRING

You know all about barbecued meats, smoked foods, spicy dishes and mature cheeses... but say yes to trying new things, this wine partners well with a "yes"!

SERVICE: 16-18°C. | ABV: 14%

TOTAL ACIDITY: 5 G/L | PH: 3,56

