



Lan Edición Limitada



Grape varieties: 85% Tempranillo, 10% Mazuelo, 5% Graciano.

Elaboration: Selected grapes from 35 yearsold vines coming from “Pago El Rincón”, located at own vineyard “Viña Lanciano”.

Grapes are picked up by hand and afterwards selected, grain by grain at sorting tables. Fermentation of destalked grapes takes place in new small stainless steel tanks to obtain the best colour extraction. Malolactic fermentation in new French Allier oak.

Wine without clarification and filtration, having these been produced by natural meanings due to natural sedimentation and decantation in the barrel.

Ageing: During 5 months in new French oak and 4 months in new Russian oak casks.

Tasting notes: Intense and bright cherry colour. Ripe fruit nose, with hints of ripe red fruit. Mineral notes. Complex and very powerful.

Ideal partner for red meats and spicy dishes. Ideal for a long meal, even enjoyable with a sweet dessert.

Serve at 17-19 ° C (62-66° F).

Available in 75 and 150 cl. size.

Single vineyard

D.O.Ca. Rioja



BODEGAS LAN

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