



# LAN A MANO 2016

GRAPE VARIETIES:  
85% TEMPRANILLO  
10% GRACIANO  
5% MAZUELO

AGEING:  
8 MONTHS IN FRENCH OAK BARRELS  
5 MONTHS IN CAUCASIAN OAK BARRELS

ESTATE: VIÑA LANCIANO	PAGO: EL RINCÓN	ALTITUDE OF VINEYARDS: 491 METRES	GRADIENT: GENTLY SLOPING	SOIL: RIVER PEBBLES
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### GRAPE VARIETIES:

85% Tempranillo, 10% Graciano and 5% Mazuelo from a selection of 35 to 40-year-old vines in the El Rincón parcel.

### VINEYARDS:

Pago El Rincón, a 5.34-hectare parcel located in the southern part of our Viña Lanciano estate (El Cortijo - Rioja Alta) next to the El Rincón mountain. 491 metres altitude with gently sloping terrain. North-south facing with a slight incline towards the northwest - southwest. Traditional Riojan bush vines with three arms, each with five spurs of two buds in length. Yield of 3,500 kg/ha.

### CLIMATE YEAR:

The 2016 growing cycle started with a cold winter, which was followed by rainy spring and high temperatures in summer with no rain at all. The exceptional weather conditions during the final period of ripening and harvest ensured that the grapes were in optimum health with a balanced polyphenols. Harvest on our Viña Lanciano estate started on the 19 September, being the earliest in the area, due to the exceptional conditions of our vineyard, with low yields and very poor soils littered with pebbles that retain heat around the plant and aid its ripening.

### WINEMAKING:

The grapes were hand-harvested in small crates and then selected by bunch and berry on sorting tables so that only grapes in perfect conditions of health and ripeness are allowed to continue to the next phase of vinification. Malolactic fermentation in new French oak barrels; finishing in the spring of 2015. During the period between alcoholic fermentation and malolactic fermentation, the lees were stirred weekly to ensure a fuller mouth-feel, as well as a silkier, more approachable wine.

### AGEING:

Aged for eight months in new French oak barrels from the *Jupille* and *Troncaise* forests followed by five months in new oak from the Caucasus. Bottled unfiltered and unclarified, with these processes having taken place naturally over time through natural sedimentation and decantation in the barrel.

### TASTING NOTES:

Ripe cherry red, very deeply coloured and bright. Very intense aromas of ripe, almost candied black fruit (plum, blackberry, blackcurrant.) Notes of cocoa and toffee, black tobacco and spices, as well as a mineral streak, a common characteristic in all wines from the Viña Lanciano estate. Warm and velvety on the palate, it is round, ripe, with a very tannic yet elegant profile. A long, harmonious finish. A wine with great character and personality, a faithful reflection of the terroir that it comes from.

### PAIRINGS:

Meat carpaccio, roast and chargrilled red meats. Perfect for long after-dinner conversations.

**SERVE** between 17 and 19°C.

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LIMITED EDITION OF 28,900 BOTTLES

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