



Lan

It's time to : enjoy a pioneer that changed everything. It's a shared smile. It's a unique personality. It's Rioja. It's LAN.

The mixed French and American oak barrels are just the means to an end. The important thing? That moment of fruity floral freshness you were waiting for. Life is short, so seize a glass and reward yourself for your daily efforts.

Crianza 2022



GRAPE VARIETIES

Tempranillo and garnacha. Yes from us to a tradition that's all of our own.

VINEYARDS

Selected vineyards in the Rioja Alta and Rioja Alavesa. The secret lies not in the age of the vineyards (between 10 and 20 years), nor in the chalky clay soils. The hardest thing was choosing the perfect vineyard and the moment to harvest it, the easiest part is enjoying the result.

2022 GROWTH CYCLE

One of the hottest years in the history of La Rioja, we experienced real heatwaves. It was also a very dry period, which affected the air quality. In the vineyards, everything happened early, but developed well. The grapes ripened and were harvested sooner than average in excellent conditions of health. We will never forget the 2022 vintage.

WINEMAKING AND AGEING

We could tell you how it is harvested by hand, fermented in stainless steel tanks and aged for 14 months in mixed barrels. But we'd rather tell you that the best thing is tasting how the freshness of the fruit is maintained while it becomes more complex on the palate. The wine rests for another 8 months in the bottle before its release. In the meantime, we live our lives.

TASTING NOTES

COLOUR: Garnet with a lively personality.

NOSE: Aromas of fresh red fruit, strawberry, forest fruits and those light floral notes that just carry you away. Hints of vanilla and a touch of cinnamon invite you to take a sip.

PALATE: Fresh, with enveloping tannins and an illuminating acidity.

PAIRING

You've got this. Enjoy it with pasta or rice dishes, with friends or loved ones. Whatever you want, the answer is yes. Because the most important thing is to find people who pair with you.

SERVICE: 17-19°C. | ABV: 14%

TOTAL ACIDITY: 5.3 G/L | PH: 3.55

