

# BODEGAS LAN RIOJA RESERVA

## 2017/\$19.99



### DESCRIPTION

Founded in 1972, Bodegas LAN lies in the heart of Rioja Alta. The name LAN comes from the initials of the three provinces of the Rioja Designation of Origin: Logroño, Álava and Navarra. María Barua has been the head winemaker and technical director since 2002, and brings both scientific expertise (with an academic background in chemistry in addition to her oenology degree) and local knowledge (having been born and raised in Rioja). Together with her young and energetic team, María focuses on using the latest advances in winemaking to 'express the virtues of the land.'

The estate farms its Tempranillo, Mazuelo, Graciano and Garnacha vineyards sustainably. The Viña Lanciano vineyard is one of the most spectacular vineyards in the region, located on a bend of the River Ebro. The vineyard's poor, stony soils and the average vine age of 60 years are both conducive to low yields. The vines are divided into 24 plots of different soils, grape varieties and aspects so that each can be hand-picked at perfect ripeness. In the winery, there is a rigorous selection process to ensure that only perfect bunches are used. Bodegas LAN also painstakingly select and test their oak barrels and have even pioneered a hybrid barrel - American staves with French oak heads - which they feel imparts the best characteristics of both types of oak on a wine.

### BODEGAS LAN RIOJA RESERVA 2017

Lan Reserva is a blend of 95% Tempranillo, 5% Mazuelo. The grapes are from selected vineyards in the sub-area of Rioja Alta and Alavesa with an average age of over 25 years. Fermentation in stainless steel tanks with controlled temperature leaving it not to exceed 26°C so as not to lose the aromas coming from the grapes. Maceration for 3 weeks with

pump-overs to achieve a good extraction of color. LAN Reserva has been aged for 18 months in mixed French and American oak barrels and 21 more months in the bottle, inside the winery, in exceptional conservation conditions.

## Tasting Notes

### Nose:

Intense and bright cherry red with maroon edges. On the nose it is complex. An elegant symphony of notes of black fruits and berries assembled with vanilla and spicy aromas.

### Palate:

Friendly and silky at the entrance. Passage through the mouth is wide, long, and very persistent.

### Pairing:

Rioja wines are fabulous paired with Peking duck, chicken satay, BBQ pork, charcuterie and cheese board, sautéed wild mushrooms, and any kind of hard sheep's milk cheese, like Manchego.

**Winery Website:** [Bodegas LAN - Rioja in three letters](#)

## Fun Facts

Perfumed nose of lavender, blueberries, coconut and milk chocolate. Creamy, fresh and balanced, with a medium body and supple tannins. Nicely integrated. **-James Suckling 91 Points**

This medium-bodied red features a creamy, well-meshed flavor range of baked cherry, mocha, dried thyme and black licorice, with supple tannins. Tempranillo and Mazuelo. **-Wine Enthusiast 90 Points**

**Bodegas  
Lan**



# Rioja Alta D.O., Spain

