

LAN D – 12 2012

GRAPE VARIETIES:

100% Tempranillo selected by hand from two plots in the town of Haro (Rioja Alta) and two plots in Laguardia (Rioja Alavesa)

D-12 is homage to the workers of LAN. The name is a reference to “DEPOSIT 12”, the stainless steel tank that each vintage holds those wines that according to LAN winery personnel have the most outstanding attributes each year. 2012 is the sixth edition.

WINEMAKING:

Fermented in stainless steel tanks at a controlled temperature of 25C in order to maintain aromatic potential and maximize color extraction. Micro-oxygenation and maceration in contact with the lees prior to malolactic fermentation in order to balance the tannins and display a silky mouthfeel.

AGEING:

Twelve months in new American and French oak barrels followed by 1 year of rounding in the bottle prior to release. The American oak was sourced in the Appalachians and the French oak in the forests of Chateauroux and Loches. The extra-fine grained wood was air dried for 36 months.

TASTING NOTES:

Intense cherry red color with violet hues. Aromas of red fruit and liquorice - characteristic of the Tempranillo variety – combined with cocoa, pastries and hints of floral notes such as violet. Tasty, round and with a silky mouthfeel, the hints of liquorice and black pepper return on the palate in its persistent finish.

SERVING SUGGESTIONS:

Grilled pork, smoked and barbecued meats, grilled vegetables, casseroles.

Serve at 16° - 18° C (60-64 ° F).



LAN D-12 2011 T

91 ★★★★★

Colour: ruby red. Nose: spicy, fine reductive notes, aged wood nuances, toasty, ripe fruit. Palate: spicy, long, toasty.

