

rioja in 3 letters **LAN**



rioja in 3 letters

BODEGAS LAN

Bodegas LAN was founded in 1972

The name LAN derives from the initials of the three provinces part of the DO Rioja: Logroño, Alava, Navarra.

Bodegas LAN has bet on quality and innovative ideas for its exclusive production of aged red wines.



Privileged own estate,

VIÑA LANCIANO

72 has. on the banks
of the Ebro River

VIÑA LANCIANO SINGLE VINEYARD



On the banks of the Ebro river, where Rioja Alta borders with Rioja Alavesa, Viña Lanciano stands with 72 has.

VIÑA LANCIANO SINGLE VINEYARD



The vines, 30-to-60-years-old, are settled in clayey, pebbly soil and they have very low yields



Gobelet training in the whole vineyard allows us to conduct the most selective harvest in order to obtain the highest quality fruit.

VIÑA LANCIANO SINGLE VINEYARD



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THE ESSENCE OF QUALITY



Grapes are carefully selected by bunch and by grain

Bodegas LAN is the winery from Rioja processing the largest quantity of grape by hand



A SPACE FOR CREATION



A 6.400 m² state-of-the-art cask ageing facility.

25.000 oak barrels. The cask share average age never over 36 months.

Unique racking, stacking and temperature-control system.





MARIA BARUA WINEMAKER



OUR WINES



LAN CRIANZA 2011

GRAPE VARIETIES:

95% Tempranillo, 5% Mazuelo.

WINEMAKING:

The destemmed grapes were lightly crushed and fermented in stainless steel tanks at a controlled temperature of 28°C. Maceration in contact with the grape skins daily for maximum color and aromatic extraction.

AGING:

Aged for 14 months in combined oak barrels. The staves are from American oak and the two tops are from French oak. Then followed by several months in the bottle.

TASTING NOTES:

Intense red cherry color. Aromas of red fruits, strawberry, raspberry and cranberry framed by fine nuances of vanilla and toffee. Silky and structured on the palate, it has a long lasting and satisfying finish.

SERVING SUGGESTIONS:

Very versatile and apt to combine with all types of food: cold starters, pizza, poultry, grilled red meat...

Serve at 16° - 18° C (60-64 ° F).



LAN RESERVA 2009

GRAPE VARIETIES:

92% Tempranillo, 8% graciano.

WINEMAKING:

Destemmed and slightly crushed, the grapes are fermented in stainless steel tanks at a controlled temperature of 28-30°C prior to macerating in contact with the skins for three weeks. The wine is constantly pumped over the cap of skins during this time to maximize colour extraction and develop a fruitier, more extracted profile.

AGING:

In mixed barrels (American and French oak) for 16 months, followed by 24 months rounding in bottle the.

TASTING NOTES:

Garnet colour with deep ruby hues. Intense aromas of ripe forest fruits (blackberry, plum, cherry) combined with notes of sweet spices (vanilla, liquorice) mint, fennel, and clove from its aging in the oak. Structured and fleshy, its combination of smoky wood and fruity acidity results in an elegant and round wine on the palate.

SERVING SUGGESTIONS:

Combine with grilled and stewed meats, spicy dishes, hearty pasta, legumes and cured cheeses.

Serve at 17° - 19° C (62-66 ° F).



LAN GRAN RESERVA 2007

GRAPE VARIETIES:

90% Tempranillo, 10% Mazuelo. Tempranillo grapes from a selection of the best grapes coming from 30-years-old, low yielding bush vines in Rioja Alta. Mazuelo grapes from our Viña Lanciano vineyard.

WINEMAKING:

Destemmed and fermented in stainless steel tanks at a controlled temperature of 30°C. The wine was macerated for 3 weeks, over pumping the must daily to favour higher extraction of colour and aromas.

AGING:

Aged 24 months in American oak and French oak barrels, followed by a minimum of 36 months in the bottle.

TASTING NOTES:

Garnet with ruby hues. Aromas of ripe red fruits combined with spicy notes from the aging in oak (vanilla, cinnamon, fennel, liquorice root) and tertiary aromas (leather, cigar box...) from its prolonged bottle aging. Full bodied and round, its mouthfeel is elegant and very well balanced.

SERVING SUGGESTIONS:

Recommended to pair with roasted meat, lamb, hearty stews and cured cheeses.

Serve at 17° - 19° C (62-66 ° F).



LAN D-12 CRIANZA 2012

GRAPE VARIETIES:

98% Tempranillo, 2% Mazuelo selected from two plots in the town of Haro (Rioja Alta) and two plots in Laguardia (Rioja Alavesa)

WINEMAKING:

Fermented in stainless steel tanks at a controlled temperature of 25°C in order to maintain aromatic potential and maximize colour 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 a new American and French oak barrels followed by one year of rounding in the bottle prior to release.

TASTING NOTES:

Intense cherry red colour 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 between 16°- 18° C. (60-64 ° F).



VIÑA LANCIANO RESERVA 2010

GRAPE VARIETIES:

85% Tempranillo, 15% Mazuelo selected grapes from 30 years old vines coming from own vineyard “Viña Lanciano”.

WINEMAKING:

Fermented in small stainless steel tanks with long post-fermentative macerations and over-pumping the must daily to achieve better colour extraction. Malolactic fermentation in French oak barriques.

AGING:

18 months in oak (combines 12 month in French oak and 6 months in Russian oak barrels) and 18 months of rounding in the bottle in our cellar.

TASTING NOTES:

Bright crimson with purple hues. Elegant aromas of ripe red and black fruits, liquorice, sweet spice and pastries combined with the minerality characteristic of all the wines from the Viña Lanciano estate. Hints of forest shrub (rockrose) and other balsamic aromas (mint, fennel...) Its approach is silky and elegant, showcasing fruit again on the palate as well as sweet and finely integrated tannins. Very persistent, its finish is pleasant and savory.

SERVING SUGGESTIONS:

Grilled red meat, lams stews, smoked and spicy dishes, meat carpaccios, cured cheeses.

Serve between 16°- 18° C. (60-64 ° F).



LAN EDICION LIMITADA 2011

GRAPE VARIETIES:

80% Tempranillo, 8% Mazuelo, 12% Graciano selected grapes from 35 and 40 years-old vines in the Viña Lanciano estate.

WINEMAKING:

Fermentation of destalked grapes took place under controlled temperature around 28°C in stainless steel tanks on the first few days. Malolactic fermentation in new French oak barrels. During this process, the lees were stirred weekly to ensure maximum colour and tannin extraction as well as fuller mouthfeel.

AGING:

7 months in new French oak barriques and a further 6 months in new Russian oak barrels. Bottled unfiltered and unclarified to maintain all the subtle aromas and flavours.

TASTING NOTES:

Intense garnet colour with bright red hues. Complex yet attractive nose of ripe fruit (plumbs, blackberry and redcurrant), hints of sweet spice (clove, cinnamon), layers of coffee, cigar-box and the earthiness and minerality characteristic of all the wines made with the grapes sourced from Viña Lanciano estate.

SERVING SUGGESTIONS:

Combine with grilled meats, spicy dishes and aged cheese.

Serve at 17-19 ° C (62-66° F). Limited edition of 37.000 bottles



CULMEN DE LAN RESERVA 2010

GRAPE VARIETIES:

85% Tempranillo, 15% Graciano selected grapes from 40-60 years old vines coming from “Pago El Rincón” plot, located at own vineyard “Viña Lanciano”.

WINEMAKING:

Destemmed and lightly crushed, the grapes are fermented in small, temperature-controlled, stainless steel tanks at a high temperature to obtain maximum aromatic extraction. Malolactic fermentation took place in new French oak barriques.

AGING:

24 months in new French oak barrels, followed by 20 months of rounding in the bottle. Wine without clarification and filtration, having these been produced by natural means due to natural sedimentation and decantation in barrel.

TASTING NOTES:

Intense and bright cherry-red colour. Elegant and layered nose, with a bouquet that combines ripe red fruit, blackberries, hints of pastries and balsamic aromas (fennel, liquorice). Smoked wood and spice (nutmeg and cinnamon) from its aging in oak. Structured, its powerful and fleshy mouthfeel gives way to a long and persistent finish.

SERVING SUGGESTIONS:

Ideal for roasted meats as well as blue and cured cheeses. Suitable for long meals and when combined with sweet desserts.

Serve at 17-19 ° C (62-66° F)



LAN IN THE WORLD

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COSTA RICA
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DENMARK
DOMINICAN
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FINLAND
FRANCE
GERMANY
GREECE
HONG-KONG
HUNGARY
ICELAND
IRELAND
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LATVIA
LITHUANIA
MALAYSIA
MALTA
MEXICO
NICARAGUA
NETHERLANDS
NORWAY
PANAMA
PERU
PHILIPPINES
POLAND
PUERTO RICO
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SINGAPORE
SPAIN
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THANK YOU

Contact us for any further information at export@bodegaslan.com

BODEGAS LAN - Paraje de Buicio s/n 26360 Fuenmayor (La Rioja) Spain

Tel: +34 341 450 950 Fax: +34 941 450 567

www.bodegaslan.com - email: info@bodegaslan.com