



# LAN D-12 2016

GRAPE VARIETIES:  
100% TEMPRANILLO

AGEING:  
12 MONTHS IN NEW HYBRID (FRENCH  
AND AMERICAN) OAK BARRELS

VINEYARDS:  
RIOJA ALAVESA (LANCIEGO) Y RIOJA ALTA (BRIONES)

AVERAGE AGE:  
30 YEARS OLD

SOIL:  
CHALKY-CLAY

Historically in LAN, wines that stood out after alcoholic fermentation for their great aromatic intensity were assigned to **vat number 12**. D-12 is made in homage to this special place, with the 2016 vintage representing the tenth edition of this release.



**GRAPE VARIETIES:**  
100% Tempranillo.

**VINEYARDS:**  
This tenth edition is the result of a selection made in a 30-year-old vineyard located in Lanciego (Rioja Alavesa) and a 15 year-old vineyard in Briones (Rioja Alta). Given the fact that this wine is selected “hedonistically”, once the alcoholic fermentation has finished, each vintage may come from a different location.

**CLIMATE YEAR:**  
The weather conditions were favourable throughout the **2016 growing cycle**, with a cold winter, followed by rains in spring, although it was marked by drought and high temperatures in summer. The excellent conditions during harvest ensured that the fruit was in optimum health.

**WINEMAKING:**  
Alcoholic fermentation (AF) in stainless steel tanks at a temperature lower than 25°C in order to maintain aromatic potential and maximize colour extraction. Micro-oxygenation and lees-stirring were carried out in vat number 12 in the period between AF and MLF in order to stabilise the aromatic and phenolic compounds and achieve greater volume on the palate, softening the tannins. Malolactic fermentation (MLF) took place during the spring of 2017.

**AGEING:**  
Twelve months ageing in barrels: 70% new American oak sourced in the Appalachians and 30% new French oak from the forests of Chateauroux and Loches. The extra-fine-grained wood was selected and dried naturally for 36 months to obtain fine and elegant oak that integrates perfectly with the wine. Very careful ageing aimed at maintaining the intense fruit, adding the necessary aromatic complexity and refining the tannins.

**TASTING NOTES:**  
Deep, very intense garnet red. Intense aromas of cranberries, very ripe red fruit, prunes and dried apricots. Liqueur-like notes, along with vanilla, cinnamon and resin. Structured, broad and flavourful on the palate.

**PAIRINGS:**  
Red meat, barbecues, smoked and spicy dishes and mature cheeses.

**SERVE** between 16 and 18°C.

**D-12 IS MADE IN HOMAGE TO VAT NUMBER 12,  
OUR WINEMAKERS' FAVOURITE**