



1 LAN Rioja Crianza winner

SPAIN {RIOJA}	
85	Bodegas LAN Rioja Crianza 2005
	\$11



## LAN Crianza 2005

**Origin:** Rioja D.O.Ca.

**Grape varieties:** 100% Tempranillo

**Vinification:** Fermentation of destemmed grapes in stainless steel tanks under controlled temperature between 28 – 30 °C. Maceration for 15 days with continuous pumping over in order to achieve a good extraction of colour from the cap of skins.

The 2005 vintage was qualified as Excellent by the Control Board of Rioja

**Ageing:** At least twelve months in American and French oak barrel followed by several months in the bottle before being released .

**Tasting notes:** Bright red cherry colour with ruby hints, it has also a good intense deep colour with a violet rim. The oak ageing has been cautious to achieve a good balance between the aromas from the oak and those coming from the ripe fruit and wild fruits as well. It develops a good balance at the palate coming from the sweet and elegant tannins.

**Serving Suggestions:** Perfect to be served with pasta, starters and poultry.

**Serve between** 18° and 19° C.