

LAN GRAN RESERVA 2010

GRAPE VARIETIES:

94% Tempranillo from a selection of the best grapes coming from 30 year-old, low yielding bush vines in the Rioja Alta and 6% Mazuelo from our Viña Lanciano vineyard.

WINEMAKING:

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

AGEING:

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

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:

A wine for a special occasion. Recommended to pair with roasted meats, lamb, hearty stews and cured cheeses.

Serve at 17° - 19° C (62-66 ° F).

Available at 75 cl. size.



www.bodegaslan.com


eRobertParker.com
93
points
Drink: 2012-2022
2005 Lan Gran Reserva

The 2005 Gran Reserva is a blend of 85% Tempranillo, 10% Mazuelo and 5% Graciano; a selection of the best grapes from 20- to 25-year-old vines that is then aged in American and French oak for 24 months. It has an intense, minty nose of blackberry, smoke and grilled meats that is well-defined, but surprisingly taut considering the vintage. The palate is medium-bodied with a tarry, leathery entry. The tannins are fine and linear, the finish classic in style with a dash of white pepper and tar. This is a very well-made Gran Reserva drinking beautifully now, but certainly it has the substance to keep. Drink now-2022.

Bodegas Lan was established in 1972 and after a number of itinerant owners, they settled with an investment group, Mercapital, in 2002. Their winery is based in the town of Fuenmayor in Rioja Alta. They own 70 hectares of vine...

- Neal Martin (August, 2012)

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