

LAN

GRAN RESERVA 2011



GRAPE VARIETES:

96% Tempranillo from a selection of the best grapes coming from 30-year-old, low yielding bush vines in the Rioja Alta and 4% Mazuelo and Graciano 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.

CLIMATE:

Continental Mediterranean with an average rainfall of 40mm. Large difference in day and night temperatures due to the influence of the Sierra Cantabria, a factor that helps achieve optimum ripeness and maximizes aromas. 2011 was a year of extreme drought, causing hydric stress to the vine, leading to extremely low production. The grapes were in perfect health with high concentrations of polyphenols but very low acidity, and very high pH.

AGING:

Aged 26 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:

Blackberries, dark-fruit flavours, liquorice, combined with spice and mature tannins from the aging in oak. Full bodied, concentrated and round, its mouthfeel is elegant and very well balanced.

PAIRING 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°)

ANALYTIC DATA: (% Vol): 13.5 / T. A. (g/l Tartaric Ac.): 5.5 /PH 3.65 /V.A.(g/l Acetic acid): 0.72/ TPC: 59 /IC: 10.47