

# LAN

## RESERVA 2015



### GRAPE VARIETES:

96% Tempranillo, 4% Mazuelo selected grapes from 25 years old vines coming from parcels located in Rioja Alta and Rioja Alavesa subzones.

### WINEMAKING:

Fermented in temperature controlled stainless steel tanks, temperature of the fermentation 28°- 30° C. 3 weeks maceration with constant pumping over in order to develop fruit and colour.

### AGING:

In hybrid barrels, staves of American oak and tops of French oak, for at least 18 months, followed by 20 months in bottle.

### TASTING NOTES:

Intense garnet colour. Aromas of red fruits, cherry, blackberry, blended with the notes of vanilla and spice from the oak. Liqueured cherries, black pepper, eucalyptus, fig. The silky, well-integrated tannins and balsamic acidity support the full body. Structured, fleshy, filling. Elegant, balanced and harmonious. Long aftertaste.

### PAIRING SUGGESTIONS:

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

Serve at 17°- 19° C (62°-66° F)

**ANALYTIC DATA:** (% Vol): 14.5 / T.A. (g/l Tartaric Ac.): 5.8 /PH 3.52 /V.A.(g/l Acetic acid): 0.56/ TPC: 64 /IC: 10.26