

VIÑA LANCIANO

RESERVA 2015



GRAPE VARIETIES:

96% Tempranillo, 2% Graciano and 2% Mazuelo. Hand harvested from vines planted over 30 years ago in our Viña Lanciano vineyard. The grapes were hand allocated in our selection tables, where only those grains in perfect sanitary and ripeness conditions are allowed into the next phase of vinification.

CLIMATE:

Continental Mediterranean climate with an average annual rainfall of 400mm. Large diurnal range due to the influence of the Sierra Cantabria, a factor that helps achieve optimum ripeness and maximizes aromas. 2015 growth cycle: a winter of heavy rain followed by a dry and warm spring and summer. Temperatures were milder during the second half of August, with a considerable temperature difference between day and night, which optimized polyphenolic maturation

WINEMAKING:

Fermented in small stainless steel tanks with long post-fermentative macerations and over-pumping the must daily to achieve better color extraction. Malolactic fermentation in small (225 l.) French oak barriques sourced from the Tronçaise forests.

AGING:

The wine is aged for a total of 42 months. 22 months in oak (combines 14 months in French oak -Tronçaise- and 8 months in Russian oak -Caucasus- barrels) and 20 months of rounding in the bottle in our cellar prior to release.

WINEMAKER'S TASTING NOTES:

Bright ripe cherry red color. Predominant notes of fine red fruit, such as ripe raspberry and blackberry combined with delicate floral notes. The aromas are accentuated with nuances of clove, black pepper, tea leaf and even graphite. In the palate is deep, fresh, and elegant with a long velvety finish.

PAIRINGS:

Stews, smoked and spicy dishes, meat carpaccios and mature cheeses

SERVICE TEMPERATURE: 60 to 64°F

Available in 75 and 150 cl.

ANALYTIC DATA: A.B.V. (%Vol.): 13,5 / T.A. (g/l Tartaric Ac): 5.63 /PH 3.63 /V. A. (g/l) Acetic acid 0.7/TPC: 70/ CI: 12.43

THE MANTIBLE BRIDGE

The label features an engraving of the Mantible Roman Bridge, the remains of which rest at the foot of the Viña Lanciano estate.



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