

LAN

CRIANZA 2018

**GRAPE VARIETES:**

95% Tempranillo, 3% Mazuelo, 2% Garnacha.

VINEYARDS:

selected from 10 to 20 year-old vines from our long-standing suppliers in the Rioja Alta and Rioja Alavesa subzones. Sloped plots of calcareous-clay soils with good drainage and sun exposure.

WINEMAKING:

The destemmed grapes were lightly crushed and fermented in stainless steel tanks at a controlled temperature of 28 C. Maceration in contact with the grape skins for 15 days, pumping the juice over the cap of skins daily for maximum color and aromatic extraction.

CLIMATE:

The growing cycle started early. Mild spring with early budding, 15 days earlier than usual. It should be noted that there was a frost on April 28th that affected the vineyards in both Rioja Alta and Rioja Alavesa lessening the production significantly. Spring and summer very dry which could have affected the phenolic maturation. However, and because of the late august rains, the plant reactivated and it helped to obtain a great maturity balance between sugars and polyphenolic compounds. The good vegetative state and an impeccable health of the vineyard were determinant to obtain wines with very good aromatic intensity, structure, color and proper polyphenols.

AGEING:

Aged for 14 months in combined American and French oak barrels followed by 9 months of rounding in the bottle prior to release.

TASTING NOTES:

Intense red cherry colour. Aromas of red fruits (strawberry, raspberry) and peach. Notes of pastry framed by fine nuances of vanilla and toffee and a slightly touch of cinnamon. Balanced on the palate, it has a long lasting and satisfying finish.

PAIRING SUGGESTIONS:

A perfect wine by the glass. Very versatile and apt to combine with all types of food: cold starters, pasta, pizza, poultry, grilled red meat...

Serve at 16° - 18° C (60° -64° F)

ANALYTIC DATA: (% Vol): 13.5 / T.A. (g/l Tartaric Ac.): 5.2 /PH 3.63 /V.A.(g/l Acetic acid): 0.59/ TPC: 52 /IC: 9.78



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