

LAN

GRAN RESERVA 2015



GRAPE VARIETIES:

97% Tempranillo from a selection of the best grapes coming from 30 year-old, low yielding bush vines in the Rioja Alta and 3% Mazuelo from Cenicero

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 25 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:

Intense deep red-garnet with a ruby trim. In the nose is intense with black ripe fruit, fig and a touch of raisins all mixed with intense spicy and smoky notes. In the palate is harmonious, balanced with gentle tannins that allowed for a long aftertaste that strengthens the ripe fruit and spices aromas.

SERVING SUGGESTIONS:

All type of spiced meats, stews and game meats as well as cheeses.

Serve at 17° - 19° C (62-66 ° F).

DATOS ANALÍTICOS: G.A. (%Vol): 14,00 / A.T. (g/l Ac. Tartárico): 5,25 / PH 3,56 / A.V. (g/l Ac. Acético): 0,67 / IPT: 60 / IC: 10,09



PART OF
SOGRAPE



WWW.BODEGASLAN.COM

