

LAN

RESERVA 2016



GRAPE VARIETIES:

95% Tempranillo, 5

% Mazuelo selected grapes from 25 years old vines coming from parcels located in Rioja Alta and Rioja Alavesa.

CLIMATE:

The 2016 growing cycle started with a cold winter, which was followed by a rainy spring and high temperatures in summer with no rain at all. The exceptional weather conditions during the final period of ripening and harvest ensured that the grapes were in optimum health with a balanced polyphenols.

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.

AGEING:

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 notes of vanilla and spices from the oak. Liquored 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.

SERVING SUGGESTIONS:

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

Serve at 17°- 19° C (62°-66° F)

Available at 50, 75, 150 and 300 cl size.

ANALYTIC DATA: (% Vol): 13.5 / T.A. (g/l Tartaric Ac.): 5.25 /PH 3.59 /V.A.(g/l Acetic acid): 0.52/ IPT: 62 /IC: 8,79