



VIÑA LANCIANO RESERVA 2016

GRAPE VARIETIES:
95% TEMPRANILLO
3% GRACIANO
2% MAZUELO

AGEING:
14 MONTHS IN FRENCH OAK BARRELS
7 MONTHS IN RUSSIAN OAK BARRELS
18 MONTHS IN BOTTLE

ESTATE:
VIÑA LANCIANO

SITUATION:
RIOJA ALTA (CEL CORTIJO)

ALTITUDE OF VINEYARDS:
300 - 600 METRES

SOIL:
PEBBLES, GRAVEL AND SAND



GRAPE VARIETIES:

96% Tempranillo, 2% Graciano, 2% Mazuelo over 30 years old vines coming from our Viña Lanciano estate..

VINEYARDS:

Viña Lanciano estate, our own 72 hectares vineyard embraced by a curve of the river Ebro, on the natural border between Rioja Alta and Rioja Alavesa. This privileged location, sheltered by the Cantabria mountains, creates a unique microclimate in each of its 22 plots, where sustainable viticulture respecting the vines natural cycle.

CLIMATE YEAR:

Winter was cold, followed by a rainy spring and a very hot and dry summer. The extraordinary weather during the ripening cycle and harvest allowed for an optimum health and phenolic balance of the grapes. The harvest at our vineyard, Viña Lanciano, started on September 19th making it the first of the surrounding area because of the exceptional conditions of our vineyard, the low yields of it and the poor soils full of pebbles that maintain the heat around the vine facilitating its ripening.

WINEMAKING:

Hand-harvest in small crates from vines planted over 30 years ago in our Viña Lanciano vineyard. The grapes were hand allocated in our selection tables. Fermentation in small stainless steel truncated-cone shaped tanks with long macerations and continuous pumping-over of the must to achieve better colour extraction. Malolactic fermentation in small (225 l.) French oak barriques sourced from the *Tronçaise* forests.

AGEING:

14 months in new French oak from *Tronçaise* and 7 months in Russian oak barrels, followed by 18 months of rounding in the bottle in our cellar prior to release.

TASTING NOTES:

Bright ripe red cherry color. Wide range of well-defined aromas of ripe red fruit with violet nuances, thyme, cinnamon, and graphite. In the palate is intense, very expressive but at the same time very balanced. It shows great fruit character and a long finish.

PAIRINGS:

Stews, smoked and spicy dishes, meat carpaccio and mature cheeses.

SERVE at 16 - 18°C (60 - 64°F).

Available in 75 and 150 cl.

VIÑA LANCIANO, THE SOUL OF LAN



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ANALYTIC DATA:	T.A.: 5,85	V.A.: 0,84	TPC: 62	IC: 10,33
13,5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	(G/L ACETIC ACID)		
	PH: 3,55			