



# LAN CRIANZA 2019

VINEYARDS:  
RIOJA ALTA AND RIOJA ALAVESA

GRAPE VARIETIES:  
93% TEMPRANILLO  
2% MAZUELO  
5% GARNACHA

AGEING:  
14 MONTHS IN HYBRID BARRELS  
(FRENCH AND AMERICAN OAK)  
9 MONTHS IN BOTTLE

AGE:  
10 - 20 YEARS OLD

SOIL:  
CHALKY-CLAY



## GRAPE VARIETIES:

93% Tempranillo, 2% Mazuelo, 5% 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.

## CLIMATE YEAR:

Mediterranean weather vintage. A warm year with little rainfall, which promoted excellent health and phenolic development. Less vigor in the vineyard and clusters of small and not very compact grains, favoring a high concentration of both polyphenols and aromatic compounds.

The 2019 vintage was rated excellent by the D.O.Ca. Rioja.

## 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.

## 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), licorice, vanilla and cinnamon. Balanced on the palate, it has a long lasting and satisfying finish.

## PAIRINGS:

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).

A WINE FOR THOSE WHO DESERVE AN EVERYDAY TREAT



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ANALYTIC DATA:	T.A.: 5.03	V.A.: 0.56			
13.5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	PH: 3.61	(G/L ACETIC ACID)	TPC: 55	IC: 7.92