

LAN

RESERVA 2017



GRAPE VARIETIES:

95% Tempranillo, 5% Mazuelo selected grapes from 25 years old vines coming from parcels located in Rioja Alta and Rioja Alavesa.

CLIMATE:

Winter with regular temperatures followed by a spring with mild temperatures which brought budding 15 days forward compared to other years. After a very notable drought during spring and summer, the vines reactivated after the late August rainfall favoring a very good ripening balanced between sugars and polyphenolic compounds.

WINEMAKING:

Winter with average temperatures followed by a mild spring with budbreak occurring a fortnight earlier than usual. After a severe drought in spring and summer, the vines were reactivated by the rain at the end of August, helping to achieve a good balance of ripening between sugars and polyphenolic compounds. Harvest took place during the second and third weeks of September.

AGEING:

In hybrid barrels, staves of American oak and tops of French oak, for at least 20 months, followed by 18 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)

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



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