



LAN
RIOJA

GRAN RESERVA 2016

The magic of encapsulating time. Our most select fruit from old vines, with the complexity and harmony given by long ageing. A wine that brings celebration to the table.

VARIETY

97% tempranillo, 3% mazuelo.

VINEYARD

Vineyards of more than 40 years of age from the Rioja Alta and Rioja Alavesa areas. Calcareous-clay soils. Hand harvested.

JAMES SUCKLING
93

TIM ATKIN
92



WEATHER CONDITIONS 2016

A cold winter, followed by a rainy spring and a summer of high temperatures with a lack of rain. Exceptional weather conditions during the ripening period. Vintage classified as "Very good".

WINEMAKING AND AGEING

Hand harvested grapes. Fermentation in stainless steel tanks at a controlled temperature with prolonged maceration to ensure the adequate extraction of tannins and all the aromatic potential. Ageing in hybrid barrels made from American oak (staves) and French oak (heads) for 28 months, followed by 36 months in bottle.

TASTING NOTES

COLOR Deep garnet-red with a ruby rim.

NOSE. Intense, with notes of ripe black fruit, figs and touches of dried fruit, mixed with intense spiced and smoky notes.

MOUTH. Harmoniously well-balanced, with polished tannins that lead to a long finish marked by the aromas of black fruit and spices.

PAIRING

Grilled meat and fish dishes, stews and game. Fantastic to accompany all kinds of cheeses.

Our commitment to achieve a neutral environmental impact has led us to reduce the weight of our bottles.



WINE MODERATION
CHOOSE | SHARE | CARE

SERVING: 17-19°C.

ALCOHOL CONTENT: 14%

TARTARIC ACID: 5,30 g/l

pH: 3,49

PART OF
SOGRAPE

