



LAN
RIOJA

GRAN RESERVA 2017

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

96% tempranillo, 4% mazuelo.

VINEYARD

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

WEATHER CONDITIONS 2017

A somewhat warm and dry year. A memorable frost in April reduced the production. A vintage that was small in terms of production but great in quality, affected by very complex weather conditions. Mediterranean vintage. Vintage classified as "Very good".

WINEMAKING AND AGEING

Hand harvested, followed by traditional winemaking. The alcoholic and malolactic fermentations took place in stainless steel tanks, followed by 25 months' ageing in hybrid oak barrels (American oak staves and French oak heads) and 36 months' refining 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.



SERVING: 17-19°C.

ALCOHOL CONTENT: 14%

TARTARIC ACID: 5,5 g/l

pH: 3,5

PART OF
SOGRAPE

