



**LAN**  
RIOJA

## VIÑA LANCIANO 2019

A fine Rioja Reserva from an unrivalled vineyard.  
Balanced with the fruity character of Viña Lanciano.

### VARIETY

89% tempranillo, 9% graciano, 2% mazuelo.

### VINEYARD

Selection of plots located in our Viña Lanciano estate:  
El Espino (Graciano), Mantible Mazuelo (Mazuelo),  
El Encino (Tempranillo), Majuelo Chiquito (Tempranillo)  
and Los Almendros (Tempranillo).

TIM ATKIN  
93

JAMES SUCKLING  
92

### WEATHER CONDITIONS 2019

Average temperatures were higher than usual. After a moderately wet winter, the evenly distributed rainfall in the spring was taken on well by the vines. The summer progressed normally with a series of hailstorms in some of the vineyards that ultimately reduced the total yield, resulting in deeply coloured, concentrated wines. Vintage classified as "Excellent".

### WINEMAKING AND AGEING

Hand harvested grapes. Each of the varieties were fermented separately in truncated-cone shaped stainless steel tanks. Malolactic fermentation took place in Tronçais French oak barrels. Aged for 16 months in Tronçais oak barrels and matured for an additional 9 months in concrete tanks. Aged in bottle for 12 months.

### TASTING NOTES

**COLOR.** Very bright, ripe cherry red with a reddish rim.

**NOSE.** Aromas of ripe red fruit with floral hints of violets, blended with notes of oak, such as spice, cinnamon and a touch of minerality.

**MOUTH.** Expressive and intense, very fruity and balsamic on the aftertaste, with a long-lasting, persistent finish.

### PAIRING

Stews, spicy meat and fish dishes, meat carpaccios, smoked dishes and cured 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: 16-18°C. ALCOHOL CONTENT: 14% TARTARIC ACID: 5,18 g/l pH: 3,64

PART OF  
**SOGRAPE**

