



LAN RESERVA 2016

GRAPE VARIETIES:

95% **TEMPRANILLO**
5% **MAZUELO**

AGEING:

18 MONTHS IN HYBRID BARRELS
(FRENCH AND AMERICAN OAK)
20 MONTHS IN BOTTLE

VINEYARDS:

RIOJA ALTA AND RIOJA ALAVESA

AVERAGE AGE:

MORE THAN 25 YEARS OLD

SOIL:

CHALKY-CLAY



GRAPE VARIETIES:

95% Tempranillo, 5% Mazuelo.

VINEYARDS:

Selected grapes from 25 years old vines coming from parcels located in Rioja Alta and Rioja Alavesa subzones.

CLIMATE YEAR:

The 2016 growing cycle started with a cold winter, which was followed by a rainy spring and high temperatures in summer with no rain at all. The exceptional weather conditions during the final period of ripening and harvest ensured that the grapes were in optimum health with a balanced polyphenols.

WINEMAKING:

Fermented in temperature controlled stainless steel tanks, temperature of the fermentation 28°- 30° C.

3 weeks maceration with constant pumping over in order to develop fruit and colour.

AGEING:

In hybrid barrels, staves of American oak and tops of French oak, for 18 months, followed by 20 months in bottle.

TASTING NOTES:

Deep garnet colour. Aromas of red fruits, cherry, blackberry, blended with notes of vanilla and spices from the oak. Liqueured cherries, black pepper, eucalyptus, fig. The silky, well-integrated tannins and balsamic acidity support the full body. Elegant, balanced and harmonious. Long aftertaste.

PAIRINGS:

Combine with grilled and stewed meats, spicy dishes, hearty pasta, legumes and cured cheeses.

SERVE at 17 - 19°C (62°-66° F).

YEARS OF WAITING, RESERVED FOR A SPECIAL OCCASION



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ANALYTIC DATA:	T.A.: 5,25	V.A.: 0,52		
13,5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	PH: 3,59	(G/L ACETIC ACID)	TPC: 62 IC: 8,79