

LAN

CRIANZA 2016

**GRAPE VARIETES:**

95% Tempranillo, 5% Mazuelo.

VINEYARDS:

selected from 10 to 20 year-old vines from our long-standing suppliers in the Rioja Alta and Rioja Alavesa subzones. Sloped plots of calcareous-clay soils with good drainage and sun exposure.

WINEMAKING:

The destemmed grapes were lightly crushed and fermented in stainless steel tanks at a controlled temperature of 28 C. Maceration in contact with the grape skins for 15 days, pumping the juice over the cap of skins daily for maximum color and aromatic extraction.

CLIMATE:

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.

AGEING:

Aged for 14 months in combined American and French oak barrels followed by 9 months of rounding in the bottle prior to release.

TASTING NOTES:

Intense red cherry clour. Aromas of red fruits, strawberry, raspberry and cranberry framed by fine nuances of vanilla and toffee. Silky and structured on the palate, it has a long lasting and satisfying finish.

PAIRING SUGGESTIONS:

A perfect wine by the glass. Very versatile and apt to combine with all types of food: cold starters, pasta, pizza, poultry, grilled red meat...

Serve at 16° - 18° C (60° -64° F)

ANALYTIC DATA: (% Vol): 13.5 / T.A. (g/l Tartaric Ac.): 4.95 /PH 3.67 /V.A.(g/l Acetic acid): 0.51/ TPC: 53 /IC: 7.47



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