



LAN CRIANZA 2014

VINEYARDS:
RIOJA ALTA Y RIOJA ALAVESA

GRAPE VARIETIES:
97% TEMPRANILLO
3% MAZUELO

AGE:
10 - 20 YEARS OLD

AGEING:
14 MONTHS IN HYBRID BARRELS
(FRENCH AND AMERICAN OAK)
9 MONTHS IN BOTTLE

SOIL:
CHALKY-CLAY



GRAPE VARIETIES:

97% Tempranillo and 3% Mazuelo.

VINEYARDS:

Selected vineyards in the Rioja Alta and Rioja Alavesa, aged between 10 and 20 years. Chalky-clay soils, located on well-drained slopes with good sun exposure.

CLIMATE YEAR:

Continental Mediterranean with an average rainfall of 40mm. During the 2014 growth cycle, there was a great difference between day and night temperatures due to the influence of the Cantabria Mountains, a factor that helps optimize ripeness and maximise aromas. 2014 started with cold and rain, giving way to a warm spring that allowed ideal vegetative growth and led to grapes in a healthy condition throughout ripening and harvest.

WINEMAKING:

Traditional winemaking, destalking - crushing. Fermentation in stainless steel tanks. 15 days' maceration, with continuous pumping-over to optimise colour extraction.

AGEING:

Aged for 14 months in hybrid oak barrels (a mixture of American oak staves and French oak bases), that LAN pioneered the use of, followed by 9 months' bottle conditioning.

TASTING NOTES:

Bright cherry red with a garnet rim. An elegant nose with predominant notes of red and stone fruits: strawberry, raspberry and peach. Patisserie and cream enveloped in elegant notes of vanilla and caramel and a subtle hint of cinnamon. It is flavourful and expressive on the palate. It is immediately inviting, enveloping the palate and leaving a long and pleasant aftertaste, due to its rounded, ripe tannins.

PAIRINGS:

Appetizers, charcuterie boards, pasta and rice dishes. Ideal for drinking by the glass.

SERVE between 17 and 19°C.

A WINE FOR THOSE WHO DESERVE AN EVERYDAY TREAT