



## LAN GRAN RESERVA 2009

GRAPE VARIETIES:  
94% TEMPRANILLO  
6% MAZUELO

AGEING:  
24 MONTHS IN FRENCH AND  
AMERICAN OAK BARRELS  
36 MONTHS IN BOTTLE

VINEYARDS:  
RIOJA ALTA (HARO, VILLALBA, FONCEA Y EL CORTIJO)

AVERAGE AGE:  
40 YEARS OLD

SOIL:  
CHALKY-CLAY



### GRAPE VARIETIES:

94% Tempranillo and 6% Mazuelo.

### VINEYARDS:

The Tempranillo comes from vines of more than 40 years of age, selected from vineyards in the Rioja Alta area (Haro, Villalba, Foncea) and the Mazuelo comes from our Viña Lanciano estate, located in El Cortijo.

### CLIMATE YEAR:

After an autumn and winter with quite a lot of rain, the **2009 growth cycle** was marked by high temperatures and very little rainfall during summer. The rainfall before harvest and the days of sunshine with large temperature ranges towards the end of the month, allowed the favourable development of the phenolic and aromatic ripeness, reaching an optimal balance. In 2009, the grapes from the cooler areas of Rioja Alta, where the plants had been less affected by the drought, stood out for their quality, in addition to the Graciano variety from our Viña Lanciano estate, due to its long growing cycle.

### WINEMAKING:

Fermentation takes place in stainless steel tanks, with temperature control and long maceration to ensure extraction of all the aromatic potential and tannins.

### AGEING:

24 months in barrels of American and French oak. LAN Gran Reserva then spent 36 months rounding itself off in the bottle.

### TASTING NOTES:

Deep garnet red with a ruby rim. On the nose, notes of very ripe fruit - plum, figs and fruit compote - stand out. All enveloped in notes of vanilla, caramel, black pepper and smoke. A well-structured wine, with ripe, sweet tannins on the palate. It has a long life ahead of it.

### PAIRINGS:

All kinds of spiced meats, stews and game, as well as cheeses.

**SERVE** between 17 and 19°C.

## THE WISDOM BEQUEATHED BY TIME