



## LAN GRAN RESERVA 2010

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 a cold winter, with heavy rain, bud break commenced normally during the 2nd half of April. Rainfall in May delayed the **2010 growing cycle**, affecting fruit-set in the vineyards and leading to less compact bunches. Summer was generally warm and dry, although August brought some days with more irregular temperatures, with cool days alternated with warmer ones. The large difference between temperatures at the day and night in the lead up to harvest, along with clement weather, led to conditions of perfect health and ripeness. The fruit was high in tannin and very intense in aromas, and as such, the 2010 vintage offers wines of extraordinary quality.

### 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