



LAN RESERVA 2011

VINEYARDS:
RIOJA ALTA Y RIOJA ALAVESA

GRAPE VARIETIES:
90% TEMPRANILLO
5% MAZUELO
5% GRACIANO

AVERAGE AGE:
MORE THAN 25 YEARS OLD

AGEING:
18 MONTHS IN HYBRID BARRELS
(FRENCH AND AMERICAN OAK)
21 MONTHS IN BOTTLE

SOIL:
CHALKY-CLAY



GRAPE VARIETIES:

90% Tempranillo, 5% Mazuelo and 5% Graciano.

VINEYARDS:

Selected vineyards in the Rioja Alta and Alavesa subzones with an average age of more than 25 years.

CLIMATE YEAR:

Continental Mediterranean with an average rainfall of 40mm. 2011 was characterised by being a year of extreme drought, causing hydric stress to the vine. The high temperatures in August, September and October caused the berries to be smaller in size, giving high levels of polyphenols and an excellent condition of health.

WINEMAKING:

Fermented in stainless steel tanks, with temperature control to ensure that it doesn't go over 28°C to avoid losing the aromas from the grape. Three weeks' maceration with frequent pumping-over to ensure a good colour extraction.

AGEING:

18 months in hybrid barrels of French and American oak. Bodegas LAN is a pioneer in the use of hybrid barrels that combine American oak staves - giving vanilla elegance - and French oak bases, which provide touches of spice. LAN Reserva remained a further 21 months in the bottle, to complete its rounding off.

TASTING NOTES:

Bright, ripe cherry red. Intense and complex in aromas. Aromas of ripe red fruit, enveloped in white flowers, almond blossom and broom. Touches of cinnamon and resinous notes. Velvety on the attack, smooth and delicate. It is elegant, balanced and harmonious on the palate. A long finish, leaving a pleasant aftertaste that encourages you to take another sip.

PAIRINGS:

All kinds of meat, particularly game, lamb, "cocido" and other rich stews.

SERVE between 17 and 19°C.

YEARS OF WAITING, RESERVED FOR A SPECIAL OCCASION