



VIÑA LANCIANO RESERVA 2011

GRAPE VARIETIES:

87% TEMPRANILLO
8% GRACIANO
5% MAZUELO

AGEING:

12 MONTHS IN FRENCH OAK BARRELS
7 MONTHS IN RUSSIAN OAK BARRELS
18 MONTHS IN BOTTLE

ESTATE:

VIÑA LANCIANO

SITUATION:

RIOJA ALTA (EL CORTIJO)

ALTITUDE OF VINEYARDS:

300 - 600 METRES

SOIL:

PEBBLES, GRAVEL AND SAND

GRAPE VARIETIES:

87% Tempranillo, 8% Graciano and 5% Mazuelo.

VINEYARDS:

A selection of vines of more than 30 years of age located in our Viña Lanciano vineyard. Divided across 22 parcels, the Tempranillo, Mazuelo, Graciano and Garnacha vines are as old as 60 years of age, and enjoy exceptional conditions. The climate, soil, grape varieties and training combine to produce grapes of great character. Viña Lanciano is an estate with poor, rocky soil and very low yields where the grapes ripen early.

CLIMATE YEAR:

Continental Mediterranean with an average rainfall of 40mm. During the **2011 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. 2011 was a year of extreme drought, causing hydric stress to the vine, leading to extremely low production. The grapes were in perfect health with high concentrations of polyphenols but very low acidity, and very high pH. The Graciano variety stood out due to its long cycle, which held up better in the very dry conditions.

WINEMAKING:

Fermented in small stainless steel truncated-cone shaped tanks with long macerations and continuous pumping-over of the must to achieve better colour extraction. Malolactic fermentation in French oak barrels sourced from the *Tronçaise* forests.

AGEING:

Twelve months in *Tronçaise* French oak barrels and seven months in Russian oak barrels from the Caucasus. 18 months' bottle conditioning.

TASTING NOTES:

Intense and bright garnet colour. Elegant aromas of red fruits in liqueur and black fruits (blackberry, blackcurrant), enveloped in spiced notes of clove, cinnamon and vanilla, alongside the minerality that is the hallmark of all the wines that come from the Viña Lanciano estate. Perfumed hints of violets can also be appreciated. It is pleasant and silky on the attack, well balanced on the palate with ripe tannins, along with the acidity and necessary structure to give it a very long finish. A remarkable wine with a distinguished, elegant and refined character.

PAIRINGS:

Stews, smoked and spicy dishes, meat carpaccio and mature cheeses.

SERVE between 16 and 18°C.



VIÑA LANCIANO, THE SOUL OF LAN