



LAN XTRÈME ECOLÓGICO CRIANZA 2014

GRAPE VARIETIES:

100% TEMPRANILLO
WITH ORGANIC CERTIFICATION

AGEING:

12 MONTHS IN FRENCH OAK BARRELS
9 MONTHS (MINIMUM) IN BOTTLE

ESTATE:

VIÑA LANCIANO

PARCEL:

MANTIBLE ECOLÓGICO

ALTITUDE OF VINEYARDS::

400 METRES

GRADIENT:

DOWNWARDS SLOPING

SOIL:

SANDY LOAM



GRAPE VARIETIES:

100% Tempranillo with organic certification.

VINEYARDS:

Parcel: The Ecological Mantible (Viña Lanciano Estate.) Size: 5 hectares. 400 metres above sea level with terrain sloping down in an East-West direction. Sandy loam soils with an abundance of small and medium-sized pebbles.

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:

Hand harvested in small crates on the 16th and 17th of September. Subsequent sorting by grape and berry on a double selection table. Alcoholic fermentation (AF) with native yeasts in a semi-truncated cone shaped tank with continuous pumping-over over 2-3 weeks to optimise colour extraction. After AF, the wine was de-vatted and the bled-off wine was transferred to new French oak barrels where malolactic fermentation (FM) took place spontaneously. Furthermore, we use the most respectful winemaking techniques possible, not adding any additives to the must or the wine, except a small quantity of sulphur to avoid oxidation and the development of undesirable microorganisms.

AGEING:

The wine ages for 14 months in new French oak barrels, followed by at least nine months bottle conditioning. The barrels that are used for organic wine must be new or have been used solely for the storage of wine with organic certification for a minimum of one year.

TASTING NOTES:

Deep, very intense garnet red. Intense aromas of cranberries, very ripe red fruit, prunes and dried apricots. Liqueur-like notes, along with vanilla, cinnamon and resin. Structured, broad and flavourful on the palate.

PAIRINGS:

Red meat, smoked fish and soft cheeses.

SERVE between 17 and 19°C.

THE EXTREME MANIFESTATION OF THE LAN PHILOSOPHY
IN TERMS OF RESPECT FOR THE RAW MATERIALS.