



## 7 METROS 2018

GRAPE VARIETIES:  
100 % TEMPRANILLO

AGEING:  
18 MONTHS SPANISH OAK BARREL  
(*QUERCUS PYRENAICA*)  
12 MONTHS IN BOTTLE

VINEYARDS:  
RIOJA ALTA (EL CORTIJO) AND RIOJA ALAVESA (VIÑASPRE)

AGE:  
35 - 40 YEARS

SOIL:  
CHALKY-CLAY



**GRAPE VARIETIES:**  
100% Tempranillo.

### VINEYARDS:

From a selection of vines grown in the 35 year-old "Los Valles" next to our Viña Lanciano estate and "Catillejo" in Viñaspre (Rioja Alavesa).

### CLIMATE YEAR:

The winter was colder and with higher rainfall than usual, favoring a good soil water reserve at the beginning of the spring. This time- april and may- had very variable weather conditions and it ended with very high rainfall during June achieving higher than average water balance. The temperatures were mild causing a later harvest compared to previous years.

### WINEMAKING:

Alcoholic fermentation took place in stainless steel tanks with very little mechanical extraction so that the colours and aromas were extracted naturally throughout the fermentation process to obtain only ripe, silky tannins. Malolactic fermentation was carried out very slowly, finishing in December 2018, obtaining very good colour stability and aromas.

### AGEING:

In Spanish oak (*Quercus pyrenaica*) from forests located in Burgos and León, where only a few examples reach the minimum height of 7 metres necessary for their transformation into barrels. It was aged for 18 months in 72 selected barrels, with two intermediate rackings after 6 and 12 months of ageing. It was aged for a further 12 months in the bottle.

### TASTING NOTES:

Bright red of a medium-high intensity. Intense aromas of red fruit in liqueur, combined with the resinous character added by Spanish oak, along with touches of mint, cedar and fresh herbs over a background of forest floor and resin, which become even more noticeable on its passage through the palate. Ripe tannins with a fine texture and subtle notes of toffee. It is a broad, enveloping and enjoyable wine.

### PAIRINGS:

Red meat, barbecued or smoked meat in general and soft cheeses.

**SERVE** at 17 - 19°C.

LAN 7 METROS. THE SEARCH FOR THE RIGHT SIZE

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ANALYTIC DATA:	T.A.: 5.63	V.A.: 0.69		
13.5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	PH: 3.6	(G/L ACETIC ACID)	TPC: 65 IC: 11