



LAN RESERVA 2014

VINEYARDS:
RIOJA ALTA AND RIOJA ALAVESA

GRAPE VARIETIES:
91% TEMPRANILLO
5% GRACIANO
4% MAZUELO

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

AVERAGE AGE:
MORE THAN 25 YEARS OLD

SOIL:
CHALKY-CLAY



GRAPE VARIETIES:

91% Tempranillo, 5% Graciano, 4% Mazuelo.

VINEYARDS:

Selected grapes from 25 years old vines coming from parcels located in Rioja Alta and Rioja Alavesa subzones.

WINEMAKING:

Fermented in temperature controlled stainless steel tanks, temperature of the fermentation 28°- 30° C.

3 weeks maceration with constant pumping over in order to develop fruit and colour.

AGEING:

In hybrid barrels, staves of American oak and tops of French oak, for at least 18 months, followed by 20 months in bottle.

TASTING NOTES:

Garnet color with deep ruby hues. Intense aromas of ripe forest fruits (blackberry, plum, cherry) combined with notes of sweet spices (vanilla, liquorice) mint, fennel, and clove from its aging in oak. Structured and fleshy, its combination of smoky wood and fruity acidity results in an elegant and round wine on the palate with a silky yet persistent finish.

PAIRINGS:

Combine with grilled and stewed meats, spicy dishes, hearty pasta, legumes and cured cheeses.

SERVE at 17 - 19°C (62°-66° F).

YEARS OF WAITING, RESERVED FOR A SPECIAL OCCASION

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WINEinMODERATION
ELIGE | COMPARTE | CUIDA

PART OF
SOGRAPE

ANALYTIC DATA:	T.A.: 5,33	V.A.: 0,59		
13,5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	PH: 3,60	(G/L ACETIC ACID)	TPC: 60 IC: 8,85