



LAN RESERVA 2015

VINEYARDS:
RIOJA ALTA AND RIOJA ALAVESA

GRAPE VARIETIES:
96% TEMPRANILLO
4% MAZUELO

AVERAGE AGE:
MORE THAN 25 YEARS OLD

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

SOIL:
CHALKY-CLAY



GRAPE VARIETIES:

96% Tempranillo, 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:

Intense garnet colour. Aromas of red fruits, cherry, blackberry, blended with the notes of vanilla and spice from the oak. Liqueured cherries, blackpepper, eucalyptus, fig. The silky, well-integrated tannins and balsamic acidity support the fullbody. Structured, fleshy, filling. Elegant, balanced and harmonious. Long aftertaste.

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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ANALYTIC DATA:	T.A.: 5,8	V.A.: 0,56		
14,5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	PH: 3,52	(G/L ACETIC ACID)	TPC: 64 IC: 10.26