



# LAN XTRÈME ECOLÓGICO CRIANZA 2015

## GRAPE VARIETIES:

**100% TEMPRANILLO**  
WITH ORGANIC  
CERTIFICATION

## AGEING:

**14 MONTHS IN FRENCH OAK BARRELS**

## 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:

Mantible Ecológico, a 5-hectare parcel on the Viña Lanciano Estate. 400 metres above sea level with terrain sloping down in a East-West direction. Sandy loam soils with an abundance of small and medium-sized pebbles.

## CLIMATE YEAR:

A winter of heavy rain was followed by a warm and dry spring and summer. Temperatures were milder during the second half of August, with a considerable temperature difference between day and night, which led to optimal phenolic ripeness.

## WINEMAKING:

Hand harvest in small crates on the 11th and 12th of September. Subsequent sorting by bunch and berries 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 devatted and transferred to new French oak barrels where malolactic fermentation (FM) takes place spontaneously.

## AGEING:

Over 14 months in new French oak barrels, with the wine naturally cleaned through decantation. The barrels that are used for organic wine can only be new or used solely for organic wine during a year.

## TASTING NOTES:

Deep garnet red. Intense aromas of cranberries, very ripe red fruit, prunes and dried apricots. Touches of liquorice and vanilla, cinnamon and resin. Structured, broad and flavourful on the palate.

## PAIRINGS:

Red meat, smoked fish and soft cheeses.

**SERVE** at 17 - 19° C.

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



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## ANALYTIC DATA:

**14% A.B.V. (% VOL)**

**T.A.: 5,48**

**(G/L TARTARIC AC.)**

**PH: 3,68**

**V.A.: 0,75**

**(G/L ACETIC ACID)**

**TPC: 71**

**IC: 12.32**