



LAN XTRÈME ECOLÓGICO CRIANZA 2017

GRAPE VARIETIES:

100% TEMPRANILLO
WITH ORGANIC
CERTIFICATION

AGEING:

15 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:

The growing cycle started early. Mild spring with early budding, 15 days earlier than usual. Afterwards, the summer was dry and ended with rainfall, contributing to a very great maturity balance between sugars and polyphenolic compounds. The good vegetative state and an impeccable health of the vineyard were determinant to obtain wines with very good aromatic intensity, structure, color and proper polyphenols.

WINEMAKING:

Hand harvest in small crates on the 11th, 12th and 13th 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:

15 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:

Garnet color with goof depth. Intense aromas highlighting spices such as black pepper and nutmeg which are very well balanced with intense aromas of ripe blackberry and red currants. Everything in great harmony with the notes of toffee caramel and vanilla. In the palate, it is powerful and tasty, with body and well balanced. It has a long aftertaste.

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:

13.7% A.B.V. (% VOL)

T.A.: 5.7

(G/L TARTARIC AC.)

PH: **3.65**

V.A.: 0.75

(G/L ACETIC ACID)

TPC: **52**

IC: **9.1**