



LAN CRIANZA 2016

VINEYARDS:
RIOJA ALTA AND RIOJA ALAVESA

GRAPE VARIETIES:
95% TEMPRANILLO
5% MAZUELO

AGE:
10 - 20 YEARS OLD

AGEING:
14 MONTHS IN HYBRID BARRELS
(FRENCH AND AMERICAN OAK)
9 MONTHS IN BOTTLE

SOIL:
CHALKY-CLAY



GRAPE VARIETIES:

95% Tempranillo, 5% Mazuelo.

VINEYARDS:

Selected from 10 to 20 year-old vines from our long-standing suppliers in the Rioja Alta and Rioja Alavesa subzones. Sloped plots of calcareous-clay soils with good drainage and sun exposure.

CLIMATE YEAR:

The 2016 growing cycle started with a cold winter, which was followed by a rainy spring and high temperatures in summer with no rain at all. The exceptional weather conditions during the final period of ripening and harvest ensured that the grapes were in optimum health with a balanced polyphenols.

WINEMAKING:

The destemmed grapes were lightly crushed and fermented in stainless steel tanks at a controlled temperature of 28 C. Maceration in contact with the grape skins for 15 days, pumping the juice over the cap of skins daily for maximum color and aromatic extraction.

AGEING:

Aged for 14 months in hybrid barrels, staves of American oak and tops of French oak, followed by 9 months of rounding in the bottle prior to release.

TASTING NOTES:

Red cherry colour. Aromas of red fruits, strawberry, raspberry and cranberry framed by fine nuances of vanilla and toffee. Silky and structured on the palate, it has a long lasting finish.

PAIRINGS:

A perfect wine by the glass. Very versatile and apt to combine with all types of food: cold starters, pasta, pizza, poultry, grilled red meat...

SERVE at 16 - 18°C (60° -64° F).

A WINE FOR THOSE WHO DESERVE AN EVERYDAY TREAT



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ANALYTIC DATA:	T.A.: 4,95	V.A.: 0,51			
13,5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	PH: 3,67	(G/L ACETIC ACID)	TPC: 53	IC: 7,47