



LAN GRAN RESERVA 2015

GRAPE VARIETIES:
97% TEMPRANILLO
3% MAZUELO

AGEING:
25 MONTHS IN FRENCH AND
AMERICAN OAK BARRELS
36 MONTHS IN BOTTLE

VINEYARDS:
RIOJA ALTA

AVERAGE AGE:
40 YEARS OLD

SOIL:
CHALKY-CLAY



GRAPE VARIETIES:

97% Tempranillo, 3% Mazuelo.

VINEYARDS:

97% Tempranillo from a selection of 30 year-old, low yielding bush vines located in Haro (Rioja Alta) and 3% Mazuelo from 35 year- old vines from small plots located in Cenicero (Rioja Alta).

WINEMAKING:

Destemmed and fermented in stainless steel tanks at a controlled temperature of 30°C. The wine was then macerated for 3 weeks, over-pumping the must daily to favor higher extraction of color and aromas.

AGEING:

Aged 25 months in hybrid American and French oak barrels, followed by a minimum of 36 months of rounding in the bottle in our cellar.

TASTING NOTES:

Intense deep red-garnet with a ruby trim. In the nose is intense with black ripe fruit, fig and a touch of raisins all mixed with intense spicy and smoky notes. In the palate is harmonious, balanced with gentle tannins that allowed for a long aftertaste that strengthens the ripe fruit and spices aromas.

PAIRINGS:

All type of spiced meats, stews and game meats as well as cheeses.

SERVE at 17 - 19°C (62°-66° F).

THE WISDOM BEQUEATHED BY TIME

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ANALYTIC DATA:	T.A.: 5.25	V.A.: 0.67		
14.0% A.B.V. (% VOL)	(G/L TARTARIC AC.)	PH: 3.56	(G/L ACETIC ACID)	TPC: 60 IC: 10.09