



## VIÑA LANCIANO RESERVA 2015

GRAPE VARIETIES:  
96% TEMPRANILLO  
2% GRACIANO  
2% MAZUELO

AGEING:  
14 MONTHS IN FRENCH OAK BARRELS  
8 MONTHS IN RUSSIAN OAK BARRELS  
20 MONTHS IN BOTTLE

ESTATE:  
VIÑA LANCIANO

SITUATION:  
RIOJA ALTA (EL CORTIJO)

ALTITUDE OF VINEYARDS:  
300 - 600 METRES

SOIL:  
PEBBLES, GRAVEL AND SAND



### GRAPE VARIETIES:

96% Tempranillo, 2% Graciano, 2% Mazuelo over 30 years old vines coming from our Viña Lanciano estate..

### VINEYARDS:

Viña Lanciano estate, our own 72 hectares vineyard embraced by a curve of the river Ebro, on the natural border between Rioja Alta and Rioja Alavesa. This privileged location, sheltered by the Cantabria mountains, creates a unique microclimate in each of its 22 plots, where sustainable viticulture respecting the vines natural cycle.

### CLIMATE YEAR:

Continental Mediterranean climate with an average annual rainfall of 400mm. Large diurnal range due to the influence of the Sierra Cantabria, a factor that helps achieve optimum ripeness and maximizes aromas. 2015 growth cycle: a winter of heavy rain followed by a dry and warm spring and summer. Temperatures were milder during the second half of August, with a considerable temperature difference between day and night, which optimized polyphenolic maturation.

### WINEMAKING:

Hand-harvest in small crates from vines planted over 30 years ago in our Viña Lanciano vineyard. The grapes were hand allocated in our selection tables. Fermentation in small stainless steel truncated-cone shaped tanks with long macerations and continuous pumping-over of the must to achieve better colour extraction. Malolactic fermentation in small (225 l.) French oak barriques sourced from the *Tronçaise* forests.

### AGEING:

14 months in new French oak from *Tronçaise* and 7 months in Russian oak barrels, followed by 18 months of rounding in the bottle in our cellar prior to release.

### TASTING NOTES:

Bright ripe cherry red color. Predominant notes of fine red fruit, such as ripe raspberry and blackberry combined with delicate floral notes. The aromas are accentuated with nuances of clove, black pepper, tea leaf and even graphite. In the palate is deep, fresh, and elegant with a long velvety finish.

### PAIRINGS:

Stews, smoked and spicy dishes, meat carpaccio and mature cheeses.

**SERVE** at 16 - 18°C (60 - 64°F).

Available in 75 and 150 cl.

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## VIÑA LANCIANO, THE SOUL OF LAN

ANALYTIC DATA:	T.A.: 5,5	V.A.: 0,67	TPC: 60	IC: 10,81
13,5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	(G/L ACETIC ACID)		
	PH: 3,55			