



VIÑA LANCIANO 2017

A fine Rioja Reserva from an unrivalled vineyard.
Balanced with the fruity character of Viña Lanciano.

VARIETY

93% tempranillo, 5% gamacha, 2% mazuelo.

VINEYARD

Pago El Rincón, Viña Lanciano. Bush vines (the traditional form) of 40-45 years of age. Hand harvested. The harvest at Pago El Rincón took place on the 4th of September 2017.

WEATHER CONDITIONS 2017

A slightly warm and dry year. A memorable frost in April reduced the production. A vintage that was small in terms of production but great in quality, affected by very complex weather conditions. Mediterranean vintage. Vintage classified as "Very good".

WINEMAKING AND AGEING

Hand harvested grapes. Fermentation took place in truncated-cone shaped stainless steel tanks. Malolactic fermentation took place in Tronçais French oak barrels. Aged for 12 months in Tronçais oak barrels and 8 months in Russian oak barrels from the Caucasus. Aged in bottle for 18 months.

TASTING NOTES

COLOR. Very bright, ripe cherry red with a reddish rim.

NOSE. Aromas of ripe red fruit with floral hints of violets, blended with notes of oak, such as spice, cinnamon and a touch of minerality.

MOUTH. Expressive and intense, very fruity and balsamic on the aftertaste, with a long-lasting, persistent finish.

PAIRING

Stews, spicy meat and fish dishes, meat carpaccios, smoked dishes and cured cheeses.



Our commitment to achieve a neutral environmental impact has led us to reduce the weight of our bottles.



SERVING: 16-18°C.

ALCOHOL CONTENT: 13,5%

TARTARIC ACID: 5,20 g/l

pH: 3,60

PART OF
SOGRAPE

