



LAN
RIOJA

CRIANZA 2019

A pioneer in its category. Pure Rioja to enhance those little moments of joy. Aged in hybrid barrels (a combination of French and American oak), it is fruity, floral, fresh and elegant. An everyday reward.

VARIETY

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

VINEYARD

Vineyards of 10-20 years of age from the Rioja Alta and Rioja Alavesa areas. Calcareous-clay soils. Hand harvested.

WEATHER CONDITIONS 2019

Mild autumn and winter, a hot vintage, despite the frosts that occurred in April and May. Exceptional weather conditions during the ripening period. Mediterranean vintage. Vintage classified as "Excellent".

WINEMAKING AND AGEING

Hand harvested, followed by traditional winemaking. The alcoholic and malolactic fermentations took place in stainless steel tanks, followed by 14 months' ageing in hybrid oak barrels (American oak staves and French oak heads) and 9 months' refining in bottle.

TASTING NOTES

COLOR. Ruby red with medium intensity.

NOSE. Medium-high intensity. Surprising for its frank, floral aroma with notes of berries, strawberries, liquorice, hints of vanilla and a little cinnamon.

MOUTH. It is fresh, with bright acidity and silky tannins.

PAIRING

Perfect to enjoy with all kinds of tapas. Rice dishes, seasonal vegetable dishes, charcuterie and cheeses.



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



WINE MODERATION
CHOOSE | SHARE | CARE

SERVING: 17-19°C.

ALCOHOL CONTENT: 13,5%

TARTARIC ACID: 5,03 g/l

pH: 3,61

PART OF
SOGRAPE

