



LAN XTRÈME ECOLÓGICO 2020

Our most sustainable wine that respects the environment. It comes from an organic plot located in the heart of Viña Lanciano.

VARIETY

100% tempranillo.

VINEYARD

Organic plot in Viña Lanciano, of around 12 years of age's Finca Mantible Ecológico. The organic Mantible vines were harvested on the 8th, 9th & 10th of September.

WEATHER CONDITIONS 2020

A dry and warm winter followed by a very hot and stormy summer. Good weather conditions during the ripening period. Vintage classified as "Very Good".

WINEMAKING AND AGEING

Hand harvested. Second stage sorting by bunch and berry on a double selection table. Alcoholic fermentation with native yeast in two semi-truncated cone tanks. Aged for a minimum of 18 months in new French oak barrels where malolactic fermentation took place spontaneously.

TASTING NOTES

COLOR. Deep garnet red with bright highlights.

NOSE. Ripe fruit with spicy notes of black peppers and chocolate.

MOUTH. Balanced, powerful and flavourful. Blackberry and redcurrant aromas, in harmony with notes of vanilla and caramel.

PAIRING

Red meat, grilled and smoked fish. Soft cheeses.



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



SERVING: 17-19°C.

ALCOHOL CONTENT: 14%

TARTARIC ACID: 5,25 g/l

pH: 3,50

PART OF
SOGRAPE

