



LAN CRIANZA 2018

VINEYARDS:
RIOJA ALTA AND RIOJA ALAVESA

GRAPE VARIETIES:
95% TEMPRANILLO
3% MAZUELO
2% GARNACHA

AGEING:
14 MONTHS IN HYBRID BARRELS
(FRENCH AND AMERICAN OAK)
9 MONTHS IN BOTTLE

AGE:
10 - 20 YEARS OLD

SOIL:
CHALKY-CLAY



GRAPE VARIETIES:

95% Tempranillo, 3% Mazuelo, 2% Garnacha.

VINEYARDS:

Selected from 10 to 20 year-old vines from our long-standing suppliers in the Rioja Alta and Rioja Alavesa subzones. Sloped plots of calcareous-clay soils with good drainage and sun exposure.

CLIMATE YEAR:

The growing cycle started early. Mild spring with early budding, 15 days earlier than usual. It should be noted that there was a frost on April 28th that affected the vineyards in both Rioja Alta and Rioja Alavesa lessening the production significantly. Spring and summer very dry which could have affected the phenolic maturation. However, and because of the late august rains, the plant reactivated and it helped to obtain a great maturity balance between sugars and polyphenolic compounds. The good vegetative state and an impeccable health of the vineyard were determinant to obtain wines with very good aromatic intensity, structure, color and proper polyphenols.

WINEMAKING:

The winter was colder and with higher rainfall than usual, favoring a good soil water reserve at the beginning of the spring. This time- april and may- had very variable weather conditions and it ended with very high rainfall during June achieving higher than average water balance. The temperatures were mild causing a later harvest compared to previous years.

AGEING:

Aged for 14 months in hybrid barrels, staves of American oak and tops of French oak, followed by 9 months of rounding in the bottle prior to release.

TASTING NOTES:

Intense red cherry colour. Aromas of red fruits (strawberry, raspberry) and peach. Notes of pastry framed by fine nuances of vanilla and toffee and a slightly touch of cinnamon. Balanced on the palate, it has a long lasting and satisfying finish.

PAIRINGS:

A perfect wine by the glass. Very versatile and apt to combine with all types of food: cold starters, pasta, pizza, poultry, grilled red meat...

SERVE at 16 - 18°C (60° -64° F).

A WINE FOR THOSE WHO DESERVE AN EVERYDAY TREAT



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ANALYTIC DATA:	T.A.: 5.2	V.A.: 0.59			
13.5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	PH: 3.63	(G/L ACETIC ACID)	TPC: 52	IC: 9.78