



VIÑA LANCIANO 2016

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

VARIETY

95% tempranillo, 3% gamacha, 2% mazuelo.

VINEYARD

Viña Lanciano. Bush vines (the traditional form)
and on trellises. Hand harvested.

DECANTER
95

TIM ATKIN
93

WEATHER CONDITIONS 2016

A cold winter, followed by a rainy spring and a summer
of high temperatures with a lack of rain. Exceptional
weather conditions during the ripening period. 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 14 months in Tronçais oak barrels and 7 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.



WINE: MODERATION
CHOOSE | SHARE | CARE

SERVING: 16-18°C.

ALCOHOL CONTENT: 13,5%

TARTARIC ACID: 5,60 g/l

pH: 3,50

PART OF
SOGRAPE

