



LAN GRAN RESERVA 2014

GRAPE VARIETIES:
97% TEMPRANILLO
3% MAZUELO

AGEING:
25 MONTHS IN FRENCH AND
AMERICAN OAK BARRELS
36 MONTHS IN BOTTLE

VINEYARDS:
RIOJA ALTA

AVERAGE AGE:
40 YEARS OLD

SOIL:
CHALKY-CLAY



GRAPE VARIETIES:

97% Tempranillo, 3% Mazuelo.

VINEYARDS:

97% Tempranillo from a selection of 30 year-old, low yielding bush vines located in Haro (Rioja Alta) and 3% Mazuelo from 35 year-old vines from small plots located in Cenicero (Rioja Alta).

WINEMAKING:

Destemmed and fermented in stainless steel tanks at a controlled temperature of 30°C. The wine was then macerated for 3 weeks, over-pumping the must daily to favor higher extraction of color and aromas.

AGEING:

Aged 25 months in hybrid American and French oak barrels, followed by a minimum of 36 months of rounding in the bottle in our cellar.

TASTING NOTES:

Garnet with ruby hues. Aromas of ripe red fruits combined with spicy notes from the aging in oak (Vanilla, cinnamon, fennel, liquorice root) and tertiary aromas (Leather, cigar box...) from its prolonged bottle aging. Full bodied and round, its mouthfeel is elegant and very well balanced.

PAIRINGS:

A wine for a special occasion. Recommended to pair with roasted meats, lamb, hearty stews and cured cheeses.

SERVE at 17 - 19°C (62°-66° F).

THE WISDOM BEQUEATHED BY TIME

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ANALYTIC DATA:	T.A.: 5.25	V.A.: 0.72	TPC: 61	IC: 9.61
14.0% A.B.V. (% VOL)	(G/L TARTARIC AC.)	(G/L ACETIC ACID)		
PH: 3.52				