

LAN CRIANZA 2011

GRAPE VARIETIES:

95% Tempranillo, 5% Mazuelo.

WINEMAKING:

The destemmed grapes were lightly crushed and fermented in stainless steel tanks at a controlled temperature of 28°C. Maceration in contact with the grape skins daily for maximum color and aromatic extraction.

AGING:

Aged for 14 months in combined oak barrels. The staves are from American oak and the two tops are from French oak. Then followed by several months in the bottle.

TASTING NOTES:

Intense red cherry color. Aromas of red fruits, strawberry, raspberry and cranberry framed by fine nuances of vanilla and toffee. Silky and structured on the palate, it has a long lasting and satisfying finish.

SERVING SUGGESTIONS:

Very versatile and apt to combine with all types of food: cold starters, pizza, poultry, grilled red meat...

Serve at 16° - 18° C (60-64 ° F).

