

# LAN GRAN RESERVA 2007

## GRAPE VARIETIES:

90% Tempranillo, 10% Mazuelo. Tempranillo grapes from a selection of the best grapes coming from 30-years-old, low yielding bush vines in Rioja Alta. Mazuelo grapes from our Viña Lanciano vineyard.

## WINEMAKING:

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

## AGING:

Aged 24 months in American oak and French oak barrels, followed by a minimum of 36 months in the bottle.

## 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.

## SERVING SUGGESTIONS:

Recommended to pair with roasted meat, lamb, hearty stews and cured cheeses.

**Serve** at 17° - 19° C (62-66 ° F).

