

# LAN RESERVA 2009

## GRAPE VARIETIES:

92% Tempranillo, 8% graciano.

## WINEMAKING:

Destemmed and slightly crushed, the grapes are fermented in stainless steel tanks at a controlled temperature of 28-30°C prior to macerating in contact with the skins for three weeks. The wine is constantly pumped over the cap of skins during this time to maximize colour extraction and develop a fruitier, more extracted profile.

## AGING:

In mixed barrels (American and French oak) for 16 months, followed by 24 months rounding in bottle the.

## TASTING NOTES:

Garnet colour with deep ruby hues. Intense aromas of ripe forest fruits (blackberry, plum, cherry) combined with notes of sweet spices (vanilla, liquorice) mint, fennel, and clove from its aging in the oak. Structured and fleshy, its combination of smoky wood and fruity acidity results in an elegant and round wine on the palate.

## SERVING SUGGESTIONS:

Combine with grilled and stewed meats, spicy dishes, hearty pasta, legumes and cured cheeses.

Serve at 17° - 19° C (62-66 ° F).

