

## **BODEGAS LAN** 2011 Rioja, Reserva - Tempranillo

### **GRAPE VARIETIES**

92% Tempranillo, 8% Graciano selected grapes from 20-25 years old vines coming from parcels located in Rioja Alta and Rioja Alavesa.

### **WINEMAKING**

Fermented in temperature controlled stainless steel tanks, temperature of the fermentation 28° – 30° C. 3 weeks maceration with constant pumping over in order to develop fruit and colour.

### **AGEING**

In hybrid barrels (American oak staves and French oak heads) for at least 16 months, followed by 24 months in bottle.

### **TASTING NOTES**

Bright deep garnet colour. Aromas of red fruits blended with notes of vanilla and spices. The mouth is structured, fleshy and filling.

### **SERVING SUGGESTIONS**

Perfect with stews, spiced dishes, legumes and cured cheeses.