LAN CRIANZA 2006

GRAPE VARIETIES:
100% Tempranillo.

WINEMAKING:
Fermentation of destemmed grapes in stainless steel tanks under controlled temperature between 28 - 30 °C. Maceration for 15 days with continuous pumping over in order to achieve a good extraction of colour from the cap of skins.

AGEING:
For 12 months in mixed barrels (American and French oak) followed by several months in the bottle.

TASTING NOTES:
Brilliant red cherry with violet hues. Elegant ageing aromas with fruity notes.

SERVING SUGGESTIONS:
Cold starters, pasta, poultry. Perfect as wine by glass.

Serve at 16° 18° C (60-64 ° F).

Available at 50, 75, 150 and 300 cl size.

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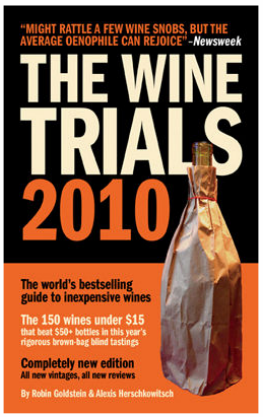
BODEGAS LAN
Rioja Crianza 2006
90 points |
Fresh and balanced, this red brims with cherry, spice and licorice, with light, firm tannins and vibrant acidity. The texture is generous yet delicate. Not heavy, but vivacious. Drink now through 2014.—*T.M.*

Wine Spectator *April 2010*



WINNER

WINE OF THE YEAR

Lan Rioja Crianza
Two-time Wine Trials selection

Style Light Old World red
Country Spain **Vintage tasted** 2005
Grapes Tempranillo
Drink with something special
Website www.bodegaslan.com