

LAN RESERVA 2005

GRAPE VARIETIES:

90% Tempranillo, 10% Mazuelo.

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.

The 2005 vintage was qualified as Excellent by the Control Board of Rioja.

AGEING:

In mixed barrels (American and French oak) for at least 12 months, followed by 24 months in bottle.

TASTING NOTES:

Brilliant ripe black cherry red colour with good depth. Fruity aromas with elegant notes of fine wood.

SERVING SUGGESTIONS:

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

Serve at 17°-19° C (62-66 ° F).

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



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