



Viña Lanciano Reserva



Grape varieties: 80% Tempranillo, 20% Mazuelo.

Elaboration: Viña Lanciano is made from a selection of 30 years old vines coming from the 72 hectar vineyard of the same name, located in El Cortijo, Rioja Alta. Grapes are picked up by hand and afterwards selected, grain by grain at sorting tables.

Fermentation of destalked grapes takes place in new small stainless steel tanks to obtain the best colour extraction.

Ageing: During 6 months in Russian oak barrels and 12 months in French oak. Bottle ageing for 18 months.

Tasting notes: Deep brilliant black cherry-red colour.. Intense aromas of black and red fruits with balsamic and spicy notes, as well as mineral nuances, coming from the soil of our vineyards. Tasty in the mouth. Elegant and very harmonic.

Serving suggestions: stews, red and grilled meats.

Serve at 17-19 ° C (62-66° F).

Available in 75, 150 and 300 cl. size.

Single vineyard

D.O.Ca. Rioja



BODEGAS LAN

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