



Lan Gran Reserva



Grape varieties: 80% Tempranillo, 10% Mazuelo, 10% Garnacha.

Elaboration: Made from a selection of grapes coming from vines with an average of 20 to 25 years. Fermentation of destalked grapes in stainless steel tanks. Maceration for 3 weeks with frequent pumping-over in order to achieve a good extraction.

Ageing: In American and French oak barrels for 24 months, followed by 36 months in bottle.

Tasting notes: Deep cherry-red with violet hues. Intense aromas of red fruits and fine wood. Elegant and well balanced in the mouth.

Recommended to match roasted meat, lamb and cured cheeses.

Serve at 17° 19° C (62-66 ° F).

Available at 75 cl. size.

D.O.Ca. Rioja



BODEGAS LAN

Paraje de Buicio, s/n · 26360 · Fuenmayor · La Rioja · Spain
Tel. +34 941 450 950 · Fax +34 941 450 567 · url: www.bodegaslan.com · email: info@bodegaslan.com