



# LAN RESERVA 2012

#### GRAPE VARIETIES:

92% TEMPRANILLO  
8% MAZUELO

#### AGEING:

18 MONTHS IN HYBRID BARRELS  
(FRENCH AND AMERICAN OAK)  
20 MONTHS IN BOTTLE

#### VINEYARDS:

RIOJA ALTA Y RIOJA ALAVESA

#### AVERAGE AGE:

MORE THAN 25 YEARS OLD

#### SOIL:

CHALKY-CLAY



#### GRAPE VARIETIES:

92% Tempranillo and 8% Mazuelo.

#### VINEYARDS:

Selected vineyards in the Rioja Alta and Alavesa subzones with an average age of more than 25 years.

#### WEATHER:

The 2012 growing cycle was characterised by the lack of rainfall during most of the growing season, as well as high temperatures that led to a considerable reduction in the quantity of grapes harvested compared to the previous vintage, which was also short.

#### WINEMAKING:

Fermented in stainless steel tanks, with temperature control to ensure that it doesn't go over 28°C to avoid losing the aromas from the grape. Three weeks' maceration with frequent pumping-over to ensure a good colour extraction.

#### AGEING:

18 months in hybrid barrels of French and American oak. Bodegas LAN is a pioneer in the use of hybrid barrels that combine American oak staves - giving vanilla elegance - and French oak bases, which provide touches of spice. LAN Reserva remained a further 20 months in the bottle, to complete its rounding off.

#### TASTING NOTES:

Bright, ripe cherry red. Intense and complex in aromas. Aromas of ripe red fruit, enveloped in white flowers, almond blossom and broom. Touches of cinnamon and resinous notes. Velvety on the attack, smooth and delicate. It is elegant, balanced and harmonious on the palate. A long finish, leaving a pleasant aftertaste that encourages you to take another sip.

#### PAIRINGS:

All kinds of meat, particularly game, lamb, "cocido" and other rich stews.

**SERVE** between 17 and 19°C.

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YEARS OF WAITING, RESERVED FOR A SPECIAL OCCASION

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