

LAN

XTRÈME

ECOLÓGICO

CRianza 2015



GRAPE VARIETY: 100% Tempranillo with organic certification.

VINEYARDS:

Mantible Ecológico, a 5-hectare parcel on the Viña Lanciano Estate. 400 metres above sea level with terrain sloping down in an East-West direction. Sandy loam soils with an abundance of small and medium-sized pebbles.

CLIMATE:

A winter of heavy rain was followed by a warm and dry spring and summer. Temperatures were milder during the second half of August, with a considerable temperature difference between day and night, which led to optimal phenolic ripeness.

WINEMAKING:

Hand harvest in small crates on the 11th and 12th of September. Subsequent sorting by bunch and berries on a double selection table. Alcoholic fermentation (AF) with native yeasts in a semi-truncated cone shaped tank with continuous pumping-over over 2-3 weeks to optimize colour extraction. After AF the wine was devatted and transferred to new French oak barrels where malolactic fermentation (FM) takes place spontaneously.

AGEING:

Over 14 months in new French oak barrels, with the wine naturally cleaned through decantation. The barrels that are used for organic wine can only be new or used solely for organic wine during a year.

TASTING NOTES:

Intense garnet color. Predominant aromas of ripe black fruit, such as blackberry and currant, all wrapped in spicy notes of cinnamon, black pepper, mint, which give great complexity and aromatic intensity. In the mouth it stands out for its volume, sweetness and structure. It has a long and very nice finish.

PAIRS WITH:

Red meat, smoked fish and soft cheeses.
Serve between 17 and 19°C.

Analytical data: G.A. (%Vol): 14 /T.A. (g/l Ac. Tartaric): 5.48 /PH 3.68/ V.A(g/l Ac. Acetic) 0.75/TPC: 71 /IC: 12.32

LAN Xtrème is the extreme manifestation of the LAN philosophy in terms of respect for the raw materials. Minimal intervention from the start to preserve the essence of the terroir. As such, we use the most respectful winemaking possible, not adding any additives to the must or the wine, except a small quantity of sulphur to avoid oxidation and the development of undesirable microorganisms.