



VIÑA LANCIANO RESERVA 2012

GRAPE VARIETIES:
90% TEMPRANILLO
8% GRACIANO
2% MAZUELO

AGEING:
14 MONTHS IN FRENCH OAK BARRELS
8 MONTHS IN RUSSIAN OAK BARRELS
20 MONTHS IN BOTTLE

ESTATE:
VIÑA LANCIANO

SITUATION:
RIOJA ALTA (CEL CORTIJO)

ALTITUDE OF VINEYARDS:
300 - 600 METRES

SOIL:
PEBBLES, GRAVEL AND SAND



GRAPE VARIETIES:

90% Tempranillo, 8% Graciano and 2% Mazuelo.

VINEYARDS:

From a selection of vines of more than 30 years of age located in our Viña Lanciano estate. The grapes were hand-harvested in small crates and then selected by bunch and berry on sorting tables so that only grapes in perfect conditions of health and ripeness are allowed to continue to the next phase of vinification.

CLIMATE YEAR:

The 2012 growing cycle was characterised by the lack of rainfall during most of the growth 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. The first grapes to be harvested on our Viña Lanciano estate were Tempranillo grapes on the 12th September, followed by Mazuelo and finishing on the 3rd October with Graciano. They were all harvested in excellent health and at a perfect stage of ripeness.

WINEMAKING:

Fermented in small stainless steel truncated-cone shaped tanks with long macerations and continuous pumping-over of the must to achieve better colour extraction. Malolactic fermentation in French oak barrels sourced from the Tronçaise forests.

AGEING:

14 months in Tronçaise French oak barrels and eight months in Russian oak barrels from the Caucasus. 20 months' bottle conditioning.

TASTING NOTES:

Intense and bright garnet colour. Elegant aromas of red fruits in liqueur and black fruits (blackberry, blackcurrant), enveloped in spiced notes of clove, cinnamon and vanilla. Alongside the minerality that is the hallmark of all the wines that come from the Viña Lanciano estate. Perfumed hints of violets can also be appreciated. It is pleasant and silky on the attack, well balanced on the palate with ripe tannins, along with the acidity and necessary structure to give it a very long finish. A remarkable wine with a distinguished, elegant and refined character.

PAIRINGS:

Stews, smoked and spicy dishes, meat carpaccio and mature cheeses.

SERVE between 16 and 18°C.

VIÑA LANCIANO, THE SOUL OF LAN

ANALYTIC DATA:	T.A.: 5,5	V.A.: 0,67			
13,5% A.B.V. (% VOL)	(G/L TARTARIC ACID)	PH: 3,55	(G/L ACETIC ACID)	TPC: 60	CI:10.81