



LAN XTRÈME ECOLÓGICO CRIANZA 2018

GRAPE VARIETIES:

100% TEMPRANILLO
WITH ORGANIC
CERTIFICATION

AGEING:

15 MONTHS IN FRENCH OAK BARRELS

ESTATE:

VIÑA LANCIANO

PARCEL:

MANTIBLE ECOLÓGICO

ALTITUDE OF VINEYARDS:

400 METRES

GRADIENT:

**DOWNWARDS
SLOPING**

SOIL:

SANDY LOAM



GRAPE VARIETIES:

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 a East-West direction.

Sandy loam soils with an abundance of small and medium-sized pebbles.

CLIMATE YEAR:

Continental Mediterranean with an average rainfall of 400mm. Large diurnal range because of the Sierra Cantabria mountains, a factor that helps achieve optimum ripeness and aromas. The winter was colder and with higher rainfall than usual. The beginning of the spring – april and may – had very variable weather conditions and it ended with very high rainfall during June achieving higher than average water balance. The temperatures were mild causing a later harvest which in the Mantible Ecologico plot took place October 11th and 12th.

WINEMAKING:

After alcoholic fermentation (AF) the wine was devatted and transferred to new French oak barrels where malolactic fermentation (FM) takes place spontaneously starting at the end of January and finishing on May the same year.

AGEING:

15 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:

Deep garnet color. Intense aromas of blueberries, ripe red fruit and blackberry as well as liquorice, cinnamon and black pepper. In the palate is powerful and fresh, tasty and with a very long finish.

PAIRINGS:

Red meat, smoked fish and soft cheeses.

SERVE at 17 - 19° C (62° -66° F).

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**THE EXTREME MANIFESTATION OF THE LAN PHILOSOPHY
IN TERMS OF RESPECT FOR THE RAW MATERIALS.**

ANALYTIC DATA:

14% A.B.V. (% VOL)

T.A.: 5,4

(G/L TARTARIC AC.)

PH: 3,55

V.A.: 0,64

(G/L ACETIC ACID)

TPC: 60

IC: 10.23