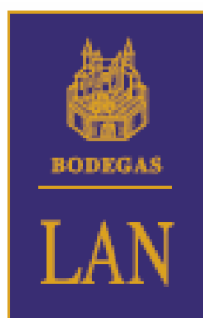


Spain



Lan Crianza



Grape varieties: 100% Tempranillo.

Winemaking: Elaborated with grapes coming from selected vineyards located at Rioja Alta area. Fermentation of destemmed grapes in stainless steel tanks. Maceration for 15 days with continuous pumping over in order to achieve a good extraction of colour.

Ageing: In American and French oak barrels for at least 12 months, followed by several months in the bottle.

Tasting notes: Brilliant red cherry with violet hues. Elegant ageing aromas with fruity notes. It develops a good balance at the palate coming from the sweet and elegant tannins.

Serving suggestions: Cold starters, pasta, cheeses. Perfect as wine by glass

Serve at 16° 18° C (60-64° F).

Available at 50, 75, 150 and 300 cl size.

D.O.Ca. Rioja

Wine Spectator

85

BODEGAS LAN
Rioja Crianza 2005