

Launa Selección Familiar Crianza 2016

Features

Variety:

100% tempranillo.

Vineyard:

Average age of 56 years and limited yield to 5.100 kg to optimise and concentrate the wine quality.
Average altitude: 585 m.

Elaboration:

Hand harvest. Destemmed and 8 days fermenting at low capacity tanks (16.000 kg), to continue the maceration with its skins during 12 days.

Aging:

15 months in new French and American oak barrel.

Refinement in bottle:

Minimum 12 months.

Alcohol content:

14°.

Production:

39.250 bottles.

Recommendation:

Consume at a temperature of 17°C..



Awards

Catavinum World Wine Competition 2019: **Gold Medal**

Guía Peñín 2019: **91 Points**

Guía Intervinos 2019: **92 Points**

Guía SeVi 2020: **95 Points**

Bodegas *Launa*
Rioja Alavesa