

Launa Selección Familiar Reserva 2016

Features

Variety:

90% tempranillo, 10% graciano.

Vineyard:

Average age of 56 years and limited yield to 5.100 kg to optimise and concentrate the wine quality.
Average altitude: 565 m.

Elaboration:

Hand harvest. Destemmed and 8 days fermenting at low capacity tanks (16.000 kg), to continue the maceration with its skins during 14 days.

Aging:

24 months in new French oak barrel.

Bottled:

April 2019.

Alcohol content:

14°.

Production:

26.050 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Guía Peñín 2022: **92 Points**

Guía Intervinos 2022: **94 Points**

Guía SeVi 2021: **94 Points**

Catavinum World Wine Competition 2021: **Gold Medal**

Bodegas *Launa*
Rioja Alavesa