

Launa Selección Familiar Crianza 2017

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.

Bottling date:

March 2019.

Alcohol content:

14°.

Production:

37.650 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

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

Guía SeVi 2021: **94 Points**

Guía Peñín 2022: **92 Points**

Guía SeVi 2022: **93 Points**