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.

Bottling date: 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** Wine Enthusiast 2022: **92 Points**



