

Launa Selección Familiar Reserva 2017

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 French oak barrel.

Bottling date:

June 2020.

Alcohol content:

14°.

Production:

28.199 bottles.

Recommendation:

Consume at a temperature of 17°C.



Awards

Guía Gourmet: **94 Points**

Guía Intervinos: **93 Points**

Guía Peñín: **91 Points**

Guía SeVi: **94 Points**

Catavinum Wine & Spirit: **Gold Medal**