



UNITED CELLARS

SPAIN



## Lagunilla Gran Reserva 2009

*Smooth and elegant, with subtle tannins and lingering finish.*

**Appellation**  
DOCa Rioja Alta

**Location**  
Cenicero

**Winery Size**  
200 HA

**Winemaker**  
Carmelo Angulo

**Varieties**  
Tempranillo 80%  
Garnacha 20%

**Aging**  
24 months in oak barrel  
36 months in Bottle

**Age of Vines**  
30 Years

**Elevation**  
600 m

**Soil**  
Alluvial earth, limestone-clay ferrous

**Max Yield**  
7000 Kg/Ha

**Alcohol Content**  
13.5 %

**Production**  
150.000 Bottles

**Farming**  
Sustainable

## Vineyards and Cellar

Lagunilla wines are elaborated and aged at the wine cellar facilities, which are perfectly equipped to combine the traditional practices with the most innovative techniques.

## Production

After careful fermentation at temperatures not exceeding 28°C, the wine is kept in vats for 12 months. It is then transferred to oak casks for aging of approx. 24 months, depending on the vintage. After bottling it continues to mature for a further 3 years prior to release.

## Tasting Notes

Fine and elegant bouquet. Well-rounded, mature with ripe dark fruit and vanilla oak. A velvety texture and lingering finish

## Accolades

90 - 2009 Lagunilla Gran Reserva - Wine Enthusiast

90 - 2009 Lagunilla Gran Reserva - Decanter