

CULMEN

RESERVA 2011



GRAPE VARIETIES:

88% Tempranillo, 12% Graciano from 40-60 year old vines in Pago “El Rincón”

VINEYARDS:

“Pago el Rincón” – a 15 hectare plot – located in the southern part of our “Viña Lanciano” estate (El Cortijo – Rioja Alta) next to the “El Rincón” mountain. 491 metres altitude with gently sloping terrain. North south facing with a slight incline towards the northwest-southwest. Traditional Riojan Bush vines with three arms, each with five spurs of two buds in length. Yield of 3,500 kg/ha.

CLIMATE:

Continental Mediterranean with an average rainfall of 40mm. Large difference in day and night temperatures due to the influence of the Sierra Cantabria, a factor that helps achieve optimum ripeness and maximises aromas.

2011 was a year of extreme drought, causing hydric stress to the vine, leading to extremely low production. The grapes were in perfect health with high concentrations of polyphenols but very low acidity, and very high ph. The Graciano variety stood out due to its long cycle that held up better to the very dry climate.

WINEMAKING:

The grapes were hand- harvested in small crates and the selected by bunch and berry on sorting tables so that only grapes in perfect conditions of health and ripeness are allowed to continue to the next phases of vinification.

Alcoholic fermentation in small truncated-cone shaped tanks to maximise colour extraction. Malolatic fermentation in new French oak barrels made from very fine-grained oak from the forests of Tronçaise and Jupille.

AGEING:

26 months in new French oak barrels made from very fine-grained oak from the forests of Tronçaise and Jupille. Afterwards it was left in the bottle for 20 months to refine its aromas and round the palate.

TASTING NOTES:

Ripe cherry red, intensive and bright. A very complex and elegant nose, where aromas of red fruit in liqueur and blackberries stand out alongside patisserie and resinous notes. Floral aromas including violets. Spiced hints of nutmeg and cinnamon, with some smoked notes. The mineral notes characteristic of the soil of the “Viña Lanciano”. Estate can be also appreciated. A multitude of textures and flavours burst in the mouth. Very well structured, silky and full- bodied. It leaves a very long and enjoyable finish.

PAIRINGS:

Red and roasted meats, mature cheeses. Ideal for enjoying after a long meal with extended conversation.

Serve at 17° -19 ° C (62° -66° F).

Available in 75 and 150 cl. size.

ANALYTIC DATA: A.B.V (Vol): 13,5 / T.A (g/l Tartaric Ac.): 5,85 / PH: 3.48 / V.A. (g/l Acetic acid): 0.67 / TPC: 70 / CI:16.54

Culmen is only made in exceptional vintages when the fruit from the Pago el Rincón plot in our Viña Lanciano estate is of outstanding quality.



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