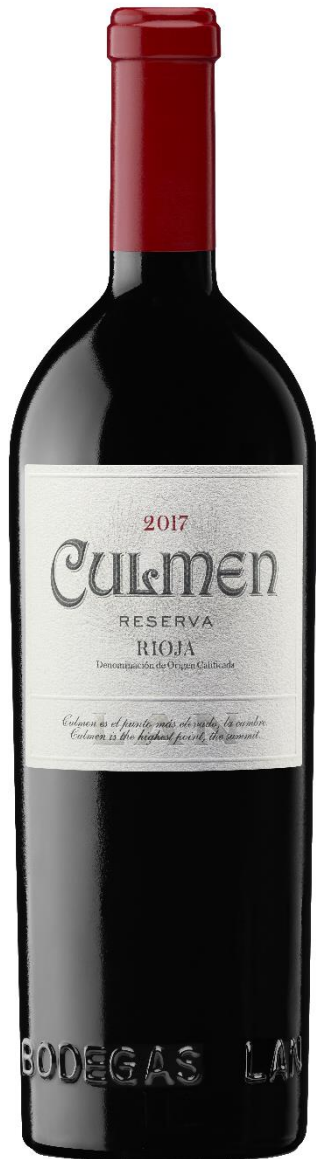


Culmen

RESERVA 2017



GRAPE VARIETIES:

91% Tempranillo, 9% Graciano selected grapes from 50-60 year old vines coming from Pago "El Rincón.

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. *2017 growth cycle:* winter with regular temperatures followed by a spring with mild temperatures which brought budding 15 days forward compared to other years. After a very notable drought during spring and summer, the vines reactivated after the late August rainfall favoring a very good ripening balanced between sugars and polyphenolic compounds. Harvest at El Rincón plot took place on 16th and 17th September under excellent climate conditions.

WINEMAKING:

Fermentation of destalked grapes took place under controlled temperature in small stainless steel tanks to obtain maximum color extraction. Malolatic fermentation took place in new French oak from Tronçaise and Jupille.

AGEING:

During 25 months in new French oak barrels from Tronçaise and Allier forests, followed by 22 months in the bottle.

TASTING NOTES: Very intense red cherry color. On the nose, aromas of blueberries, ripe cherry, and cassis with nuances of Mediterranean scrubland, mint, black pepper and cinnamon everything balanced with a floral character. Flavorful on the palate with firm and elegant tannins and leaving a great fresh sensation.

SERVING SUGGESTIONS:

Very suitable for red and roasted meats, as well as blue and cured cheeses. Ideal for long meals and ideal with sweet desserts.

CULMEN is only made in vintages we consider to be extraordinary.

Serve at 17° -19 ° C (62° -66° F).

ANALYTIC DATA: A.BV (%Vol): 14.00 / T.A (g/L Tartaric Ac.): 5.33 / PH: 3.53 / V.A. (g/l Acetic Acid): 0.56 / TPC: 66 / IC: 13,36

