



CULMEN 2019

The jewel in LAN's crown. A Reserva made only in vintages that are classed as excellent from the most prestigious area of Viña Lanciano - Pago el Rincón.

VARIETY

87% tempranillo, 13% graciano.

VINEYARD

Pago El Rincón. Viña Lanciano. Bush vines (the traditional form) of 50-60 years of age. Hand harvested. The harvest at Pago El Rincón took place on the 6th of September.



WEATHER CONDITIONS 2019

Winter and spring with higher-than-usual temperatures, which caused bud break to occur a fortnight earlier than usual. Evenly distributed rainfall was well absorbed by the plant, kick starting its growth and allowing it to achieve well-balanced ripeness between sugars and polyphenolic compounds. The harvest at Pago El Rincón took place on the 13th and 14th of September under extraordinary weather conditions. The small, concentrated berries produced wines of excellent colour. Vintage classified as "Excellent".

WINEMAKING AND AGEING

Hand harvested in small baskets with a double selection table. Alcoholic fermentation in small truncated-cone shaped stainless steel tanks and malolactic conversion in very fine-grained new French oak barrels from the Tronçais and Jupille forests. It then aged for 22 months in French oak barrels from the Tronçais and Jupille forests with two rackings to favour natural sedimentation to clarify the wine. Aged in bottle for 22 months.

TASTING NOTES

COLOR. A very deep shade of cherry red.

NOSE. notes of blueberry, ripe cherry and blackcurrant with notes of forest floor, mint, black pepper and cinnamon on a floral background, intensified by the presence of Graciano, which adds great aromatic complexity to the Tempranillo.

MOUTH. Very flavourful, rounded, with structure and complexity that lead us to a long finish.

PAIRING

Red and grilled meats, spicy dishes. A perfect wine to enjoy with chocolate-based desserts.



WINE MODERATION
CHOOSE | SHARE | CARE

SERVING: 17-19°C.

ALCOHOL CONTENT: 13,5%

TARTARIC ACID: 5,58 g/l

pH: 3,55

PART OF
SOGRAPE

