



## CULMEN RESERVA 2010

ESTATE:  
VIÑA LANCIANO

PAGO:  
EL RINCÓN

GRAPE VARIETIES:  
85% TEMPRANILLO  
15% GRACIANO

ALTITUDE OF VINEYARDS:  
491 METRES

AGEING:  
26 MONTHS IN FRENCH OAK BARRELS  
20 MONTHS IN BOTTLE

GRADIENT:  
GENTLY SLOPING

SOIL:  
RIVER PEBBLES



### GRAPE VARIETIES:

85% Tempranillo and 15% Graciano from a selection of 40 to 60-year-old vines in the El Rincón parcel.

### VINEYARDS:

Pago El Rincón, a 5.34-hectare parcel located in the southern part of our Viña Lanciano estate (El Cortijo - Rioja Alta) next to the El Rincón mountain. It is at 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 YEAR:

After a cold winter, with heavy rain, budbreak commenced normally during the 2nd half of April. Rainfall in May delayed the **2010 growing cycle**, affecting fruit-set in the vineyards and leading to less compact bunches. Summer was generally warm and dry, although August brought some days with more irregular temperatures, with cool days alternated with warmer ones. The large difference between temperatures at the day and night in the lead up to harvest, along with clement weather, led to conditions of perfect health and ripeness. The fruit was high in tannin and very intense in aromas, and as such, the 2010 vintage offers wines of extraordinary quality.

### WINEMAKING:

The grapes were hand-harvested in small crates and then 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 phase of vinification. Alcoholic fermentation in small, truncated-cone shaped tanks to maximise colour extraction. Malolactic fermentation in new French oak barrels made from very fine-grained oak from the forests of Tronçaise and Jupille.

### AGEING:

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

### TASTING NOTES:

Ripe cherry red, very intense 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 also appear along with spiced hints of nutmeg and cinnamon and some smoked notes. The mineral notes that characterise the soil of the Viña Lanciano Estate are also present. 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** between 17 and 19°C.

**CULMEN IS MADE ONLY IN VINTAGES DEEMED EXCELLENT IN TERMS OF QUALITY**