



CULMEN RESERVA 2011

GRAPE VARIETIES:
88% TEMPRANILLO
12% GRACIANO

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

ESTATE:
VIÑA LANCIANO

PAGO:
EL RINCÓN

ALTITUDE OF VINEYARDS:
491 METRES

GRADIENT:
GENTLY SLOPING

SOIL:
RIVER PEBBLES



GRAPE VARIETIES:

88% Tempranillo and 12% 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:

Continental Mediterranean with an average rainfall of 40mm. During the **2011 growth cycle**, there was a great difference between day and night temperatures due to the influence of the Cantabria Mountains, a factor that helps optimize ripeness and maximise 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, which held up better in the very dry conditions.

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:

26 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