



# CULMEN RESERVA 2015

GRAPE VARIETIES:  
89% TEMPRANILLO  
11% GRACIANO

AGEING:  
25 MONTHS IN FRENCH OAK BARRELS  
22 MONTHS IN BOTTLE

ESTATE:  
VIÑA LANCIANO

PAGO:  
EL RINCÓN

ALTITUDE OF VINEYARDS:  
491 METRES

GRADIENT:  
GENTLY SLOPING

SOIL:  
RIVER PEBBLES



## GRAPE VARIETIES:

89% Tempranillo and 11% Graciano from a selection of 40 to 60-year-old vines from “Pago El Rincón”, located at our own vineyard “Viña Lanciano”.

## 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. 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.

**2015 growth cycle:** a winter of heavy rain followed by a dry and warm spring and summer. Temperatures were milder during the second half of August, with a considerable temperature difference between day and night, which optimized polyphenolic maturation.

## 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:

During 25 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 22 months to refine the aromas and round the palate.

## TASTING NOTES:

Bright cherry red color with a deep intensity. Predominant notes of liquorised red fruit, and spiced hints of nutmeg and cinnamon. A multitude of textures and flavours burst in the mouth. Balsamic notes as well as mineral nuances characteristic of the soil of the “Viña Lanciano”. Silky and full-bodied in the mouth with an intense and long enjoyable finish.

## PAIRINGS:

Red and roasted meats, mature cheeses. Ideal for enjoying after a long meal with extended conversation, pairing perfectly with dark-chocolate desserts.

**SERVE** between 17 and 19°C.

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

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