



## CULMEN 2017

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 Rincon.

### VARIETY

89% tempranillo, 11% 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 2017

A slightly warm and dry year. A memorable frost in April reduced the production. A vintage that was small in terms of production but great in quality, affected by very complex weather conditions. Mediterranean vintage. Vintage classified as "Very good".

### WINEMAKING AND AGEING

Hand harvested 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 25 months in French oak barrels from the Tronçais and Allier forests, and 22 months in bottle.

### 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.

TIM ATKIN  
94

GUÍA PEÑÍN  
94



WINE MODERATION  
CHOOSE | SHARE | CARE

SERVING: 17-19°C.

ALCOHOL CONTENT: 14%

TARTARIC ACID: 5,33 g/l

pH: 3,53

PART OF  
SOGRAPE

