

Culmen Reserva



Grape varieties : 85% Tempranillo, 15% Graciano.

Elaboration: Selected grapes from 40-60 years old vines coming from “Pago El Rincón”, located at own vineyard “Viña Lanciano”. The grapes were picked by hand and then sorted out by bunch and grain once arrived to the winery directly from our vineyards.

Winemaking: Fermentation of destalked grapes took place under controlled temperature in small stainless steel tanks to obtain maximum colour extraction. Malolactic fermentation took place in new French Allier oak.

Ageing: During 22 months in new French oak barrel coming from Tronçaise and Allier forests, followed by 24 months in the bottle.

Tasting notes: Intense and bright cherry colour. Aromas of very ripe plums, blackberries as balsamic and pastry notes. Spicy hints, nutmeg, cinnamon and smoked. Mineral notes which is a peculiarity from our vineyards type of soils. Culmen is only obtained from harvests of outstanding quality.

Serving Suggestions: Very suitable for red and roasted meats, as well as blue and cured cheeses. Ideal for long meals and ideal with sweet desserts.

Serve at 17-19 ° C (62-66° F).

Available in 75 and 150 cl. size.

Single vineyard

D.O.Ca. Rioja



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