

CULMEN DE LAN RESERVA 2010

GRAPE VARIETIES:

85% Tempranillo, 15% Graciano selected grapes from 40-60 years old vines coming from “Pago El Rincón” plot, located at own vineyard “Viña Lanciano”.

WINEMAKING:

Destemmed and lightly crushed, the grapes are fermented in small, temperature-controlled, stainless steel tanks at a high temperature to obtain maximum aromatic extraction. Malolactic fermentation took place in new French oak barriques.

AGING:

24 months in new French oak barrels, followed by 20 months of rounding in the bottle. Wine without clarification and filtration, having these been produced by natural means due to natural sedimentation and decantation in barrel.

TASTING NOTES:

Intense and bright cherry-red colour. Elegant and layered nose, with a bouquet that combines ripe red fruit, blackberries, hints of pastries and balsamic aromas (fennel, liquorice). Smoked wood and spice (nutmeg and cinnamon) from its aging in oak. Structured, its powerful and fleshy mouthfeel gives way to a long and persistent finish.

SERVING SUGGESTIONS:

Ideal for roasted meats as well as blue and cured cheeses. Suitable for long meals and when combined with sweet desserts.

Serve at 17-19 ° C (62-66° F)

