



Grape Varieties **89% Tempranillo**
11% Graciano

Winemaker **María Barúa**

Closure **Natural Cork**

ABV **14%**

Bottle Sizes **75cl**

Notes **Sustainable, Vegetarian,
Vegan**

PRODUCER

Founded in 1972, Bodegas LAN lies in the heart of Rioja Alta and boasts one of the most spectacular single-vineyard sites in the region: Viña Lanciano. The name LAN comes from the initials of the three provinces of the Rioja Designation of Origin: Logroño, Álava and Navarra. María Barúa has been the head winemaker and technical director since 2002, and brings both scientific expertise (with an academic background in chemistry in addition to her oenology degree) and local knowledge (having been born and raised in Rioja). Together with her young and energetic team, María focuses on using the latest advances in winemaking to 'express the virtues of the land'.

VINEYARDS

The Tempranillo and Graciano grapes for the 'Culmen', meaning 'epitome', come from 'Pago El Rincón', the top parcel within the 'Viña Lanciano' vineyard. Viña Lanciano is one of the most spectacular single vineyards in Rioja, surrounded by a bend of the River Ebro. The 'El Rincón' plot boasts bush vines of up to 60 years of age, which produce small yields of very concentrated fruit. The vines are planted on poor stony soils on the south-facing slopes of the 'El Rincón' mount, at up to 491 metres above sea level. Warm days followed by cool nights ensure an ideally paced ripening and the grapes accumulate great intensity of flavour whilst retaining a balancing natural acidity. All of the grapes are hand harvested and the vineyard is farmed sustainably.

VINTAGE

2017 was a challenging vintage in Rioja. A mild spring resulted in an early bud burst and severe frosts in April reduced yields in certain areas considerably. There was a drought during the summer, but the old vines in the El Rincón plot were better adapted to cope in these conditions and fared better than younger vines. Some rainfall towards the end of August gave the vines the boost they needed for the final stages of ripening. The harvest began in mid-September and María was delighted with the quality of the grapes harvested from this plot.

VINIFICATION

The grapes underwent a thorough sorting by bunch and were then destemmed and sorted again by berry to ensure that only pristine fruit made it into the wine. The berries were then lightly crushed and fermented in small, cone-shaped, temperature-controlled stainless-steel tanks. The wine was then racked from tank into new 225-litre French oak barriques from the Tronçais and Jupille forests where it underwent malolactic fermentation and 25 months ageing. The wine was then aged for a further 22 months in bottle in the Bodegas LAN cellars in Fuenmayor before release.

TASTING NOTES

Deep cherry red in colour. On the nose, the 'Culmen' is elegant and layered with a bouquet that combines black cherry and blackberry with mineral nuances typical of Viña Lanciano, a beautifully integrated spiciness from the oak and tertiary notes of leather and earth. This wine treads the fine line between power and elegance, with firm but velvety tannins and a bright acidity that carries the complex flavours onto the long and persistent finish.

AWARDS

Decanter World Wine Awards 2022, Silver