



Grape Varieties     **87% Tempranillo**  
                              **13% Graciano**

Winemaker	<b>María Barúa</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.1g/L</b>
Acidity	<b>5.58g/L</b>
Wine pH	<b>3.55</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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

The 2019 vintage was warmer than usual which caused bud break to occur a fortnight earlier than usual. Rainfall was evenly distributed and well absorbed by the plant allowing it to achieve good balance between sugars and acid. The harvest took place on the 13th and 14th of September under extraordinary weather conditions and the berries were small and concentrated. The vintage has been classified as excellent.

## VINIFICATION

The grapes were hand harvested and underwent a thorough sorting process to ensure only pristine fruit made it into the wine. Fermentation takes place in small truncated-cone shaped stainless steel tanks and malolactic conversion happens in very fine-grained new French oak barrels. The wine is aged in French oak from the Tronçais and Jupille forests for 22 months with a further 22 months ageing in bottle.

## TASTING NOTES

Aromas of blueberry, ripe cherry and blackcurrant with notes of forest floor, mint, black pepper, and cinnamon with a floral background. The Graciano adds aromatic complexity to the Tempranillo resulting in a rounded structure with a long finish.