Lan 'Culm<u>en' Reserva</u> Rioja

THE FACTS

COUNTRY: Spain REGION: Rioja

APPELLATION: Rioja

WINEMAKING: Alcoholic fermentation in small tanks, malolactic fermentantion in new French oak cask

AGING: 25 months in new French oak 22 months in btl

THE STORY

Rioja in three letters. Since 1972, our history is closely linked to the land. LAN represents the initials of the three provinces that make up the D.O.Ca. Rioja: Logroño (now La Rioja), Álava and

Navarra. From the beginning, Viña Lanciano is our 178 acres vinevard. in a curve of the River Ebro.

PHILOSOPHY: Basic principle that we always stand by: winemaking starts in the vineyard. With a pioneering commitment to the land from the outset, LAN believes in sustainable viticulture, which implies minimal intervention in the vineyard. A wide selection of different types of oak allow us to customise the ageing of each wine according to the type of grape varieties and the parcels from which it is sourced. The unique handling of oak that allows us to extract the maximum potential from our wines.

THE ADJECTIVES

OVERALL: Big and gentle, expressive

AROMAS / FLAVORS: Liquorice red fruits, blackberries,

currants, nutmeg, cinnamon

MOUTHFEEL: Fullbody with intense and long finish

THE SELLING POINTS

Exclusive selection of old vines. Our greatest exponent

PAIRINGS: Red and roasted meats, blue and cured cheeses, also desserts



