

VIÑEDOS DE LABASTIDA - REMELLURI

Rioja Alta



APPELLATION: Rioja

BLEND: Tempranillo (89%), Graciano (6%) and Garnacha (5%)

WINEMAKER: Telmo Rodriguez

VINEYARD: _____

Labastida is an important grape-growing region in Rioja, with high-altitude vineyards that can provide grapes with more freshness than some of its neighbours. Grapes for this wine come from the Portillo, Arceriano, El Espino, Alto Pangua, El Paredón and San Esteban vineyards, planted between 634 and 702 metres above sea-level. Soils are calcareous clay with limestone stones flecked through. Vines range between 30 and 90 years old. 11 growers contribute grapes to the wine.

VITICULTURE: _____

Viticulture is uncertified organic.

WINEMAKING: _____

Grapes are hand harvested in 15 kg boxes and must is fermented using indigenous yeasts in stainless steel tanks. The wine then ages for 12 months in French oak barrels.

WEBSITE: <http://www.remelluri.com/en/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Fragrant and floral with notes of blackcurrant, black cherry and some lavender aromas, this is fluid and precise with fresh acidity and sandy, guiding tannins.