

# BLANCO - REMELLURI

Rioja Alavesa



**APPELLATION:** Rioja

**BLEND:** A selection of the 9 varieties authorized in Rioja

**WINEMAKER:** Telmo Rodriguez

**VINEYARD:** \_\_\_\_\_

The grapes are sourced from vineyards owned by the Remelluri. These parcels are located in the municipality of Labastida (Rioja Alavesa). The vines are planted on poor limestone terraces with clay-calcareous soils at an altitude between 650 and 800m, with a northwesterly orientation.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified organic with biodynamic treatments.

**WINEMAKING:** \_\_\_\_\_

Grapes are hand harvested in 20 kg boxes and each variety is fermented using indigenous yeasts in concrete tanks and wooden barrels and vats. The resulting wine then ages for 12 months in the same kind of vats, and is finally assembled in tank, where it rests for 8 months.



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

**This wine is not suitable for vegans and vegetarians.**

## TASTING NOTES:

The nose is very complex, showing notes of butter, walnuts, quince, ginger, cedar and very ripe pears. It shows a lot of character on the palate with a nervous acidity balanced by its deep concentration and creamy, full body. The finish is very elegant and long.