

GRANJA REMELLURI GRAN RESERVA - REMELLURI

Rioja



APPELLATION: Rioja

BLEND: Tempranillo, Garnacha, Graciano

WINEMAKER: Telmo Rodriguez

VINEYARD:

All of Remelluri's grapes are sourced from the best plots of their own vineyards. These parcels are located in three valleys surrounding the winery — Remelluri, Valderremelluri and Villaescusa—which belong to the municipalities of Labastida (Rioja Alavesa) and Rivas de Tereso, a hamlet that belongs to San Vicente de La Sonsierra (Rioja Alta). The vines are planted on poor limestone terraces with clay-calcareous soils.

VITICULTURE:

Viticulture is organic with biodynamic treatments.

WINEMAKING:

Grapes are hand harvested in 16 kg crates and must is fermented using indigenous yeasts in small wooden tubs. The resulting wine then ages for 26 months in French oak barrels of various ages and volumes and once bottled it remains in the winery until the total ageing period reaches a minimum of 7 years. La Granja de Remelluri Gran Reserva is only produced in the best vintages.



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

This wine is not suitable for vegans and vegetarians.

TASTING NOTES:

Expressive nose with aromas of dark cherries, dark plums, liquorice, vanilla and cedar. It is full-bodied yet elegant on the palate, with a significant but round tannic structure, a wealth of concentration and a complex lingering finish.