

# VIÑEDOS DE ÁBALOS - REMELLURI

Rioja Alta



**APPELLATION:** Rioja

**BLEND:** Tempranillo (73%), Graciano (17%), Garnacha (6%) and other grape varieties (4%)

**WINEMAKER:** Telmo Rodriguez

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

Grapes for this wine come from Armentari, Trépanos, El Fustal, Chulato and La Lara in the village of Ábalos. The altitude of the vineyards is 494-528 metres above sea level, and soils are calcareous clay lome and Miocene limestone outcrops. The youngest vines are 40 years old and the oldest are 90 years old. It's a historic wine-producing village, with written records dating back to the 14<sup>th</sup> century.

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

Viticulture is uncertified organic.

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

Grapes are hand harvested in 15 kg boxes and must be fermented using indigenous yeasts in stainless steel tanks. The wine then ages for 10 months in French oak barrels.

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

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:**

A dark, savoury wine with notes of blueberry and blackcurrant balanced by a dark, iron-like mineral core and some dried herb and garrigue notes.