

GRANJA NUESTRA SEÑORA DE REMELLURI RIOJA RESERVA 2006



Selected by Remelluri owner and winemaker Telmo Rodríguez for the exceptional nature of the vintage and beautiful evolution of the wine, offering a fully-cellared Reserva expression from Remelluri to the market. While the 2006 vintage has recently entered into its ideal drinking window, it will undoubtedly repay additional cellar time, offering enjoyment for a decade or more to come. The 2006 Remelluri Reserva cellar release is classic Rioja, filled with intrigue.

The original wine from Granja Nuestra Señora de Remelluri, sourced from the most important Estate vineyards consisting of 148 plots in 25 sites of the property. Only indigenous varieties are used, planted from 1918 until today, averaging 40 years old. The elevation is 480m. The soil is calcareous clay, limestone, bedrock and stone. All of the grapes are hand-selected for quality in the vineyard in small baskets. Grapes are de-stemmed, crushed and fermented with native yeasts in stainless steel tanks and old, open-top foudres. Aged 17 months in foudres and barrels of various sizes, followed by 14 years of bottle aging in the Remelluri cellar. Made with low intervention, unfiltered, and with minimal sulfur at bottling.

Remelluri is one of the most timeless and iconic landscapes of the wine world and one of the most enchanting vineyards in Spain. With origins dating back to the tenth century, the modern winery was established in 1967 when Jaime Rodríguez Salís purchased the vineyards at the heart of the former estate and began to make wine from the ancient, abandoned site. At Remelluri, the future lies in the past. Devoted to restoring the original, historic vineyards to their fullest potential, Remelluri became the first single-vineyard Rioja of the modern era with its release of the 1971 vintage. Remelluri was founded on individuality and the concepts of terroir and specificity, always distinct from the industrial machine of greater Rioja. Organic farming principles have always been utilized to ensure that the wine remains true to its unique *terruño*. Hedges and plantations are maintained and nurtured, and almond, peach, fig, and olive trees are planted to complement the vineyards, as well as a rich and productive native bee colony (the wax from which they use to seal the coveted Remelluri Blanco). Siblings Telmo Rodríguez (winemaker) and Amaia Rodríguez Hernandez (viticulturist), returned to the family winery and took over the project from their father in 2009. Their return marked the beginning of a new era; both a renewal of purpose and a commitment to the process of uncovering and revealing the truth of Remelluri. Telmo's winemaking partner in all of his projects, the prolific Pablo Eguzkiza (trained at Château Petrus), has helped implement numerous changes in the vineyards and winery that can now be seen in recent vintages.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

GRANJA NUESTRA SEÑORA DE REMELLURI RIOJA RESERVA 2006

Old-Vine Tempranillo, Garnacha & Graciano, from their most important Estate vineyards; selected for the exceptional nature of the vintage & beautiful evolution of the wine. Organic.

Shelf Talker:

2006 REMELLURI RIOJA RESERVA



Old-Vine Tempranillo, Garnacha & Graciano, from their most important Estate vineyards. Remelluri is one of the most timeless & iconic landscapes & one of the most enchanting vineyards in Spain. Selected by owner & winemaker Telmo Rodríguez for the exceptional nature of the vintage & beautiful evolution of the wine, it will repay additional cellar time, offering enjoyment for a decade or more to come. Organic.

AN EASTERLY WINE SELECTION