

GRANJA NUESTRA SEÑORA DE REMELLURI RIOJA BLANCO



A blend of 9 different varieties. The passion project of Telmo Rodríguez since his early days as a winemaker, becoming one of the most coveted and sought-after cult wines in all of Spain. The concept is the obliteration of grape variety by using co-planted vines, ensuring the wine speaks only of the *terruño* rather than any particular grape or process. Exotic and fragrant, with aromas of herbs and fruits. The palate is full and balanced with a luscious mouth feel and striking minerality. Subtle and complex. Fresh salinity and ample acidity with a broad and long finish. As with all of the wines of Remelluri, it handsomely repays extended cellar aging and patience. Produced in very small quantities & offered to the best clients of Remelluri. Organic.

From the Valderemelluri, Mojonera, Granja, San Esteban, Transistor, Tabiques, and Cerraja Vineyards at 605-805m. The soil is limestone and calcareous clay with exposed bedrock. The vines are 10-70 years old. Bunches are hand selected in the vineyard. Fermentation with indigenous yeasts in barrels and cement tanks of various sizes, with the different plots kept separate.

Aged 12 months in barrels, foudres and concrete eggs. Afterward, the wine is blended and aged 8 months in oak barrels.

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 Hernandorena (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.

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Tasting Note:

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Shelf Talker:

REMELLURI RIOJA BLANCO



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