

GRANJA NUESTRA SEÑORA DE REMELLURI GRANJA RIOJA GRAN RESERVA



Tempranillo, Garnacha and Graciano with other indigenous grapes.. The pure essence of Remelluri, the most pampered wine in the cellar, made only in exceptional vintages and with their best plots; from a variety of microclimates. Remains in the cellar for a minimum of 7 years. Black fruits, chocolate, tobacco and minerals. Fine, full-bodied, excellent balance, with a silky mid palate, perfect acidity and a long finish. Organic.

Made in small quantities from the oldest, most important vineyards at the estate and represents the essence of the property. Granja is a high-altitude Rioja sourced from a selection of the vineyards that surround the winery and above into the mountain, with a higher proportion of old garnacha vines planted from 680-780m. Only indigenous varieties are used, planted from 1918, averaging over 70 years old. The soil is limestone and clay calcareous with exposed bedrock. Bunches were hand-selected daily vine-by-vine, placed in small boxes and taken directly to the winery. Whole clusters were destemmed and crushed and the must was spontaneously fermented with indigenous yeasts in old, open-top foudres. Aged 30 months in 1-5-year-old French oak barrels and foudres, then 5 years in bottle. Farming is Certified Organic, practicing Biodynamic.

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:

GRANJA NUESTRA SEÑORA DE
REMELLURI
GRANJA RIOJA GRAN RESERVA

Old-Vine Tempranillo, Garnacha & Graciano.
Black & red fruits with evergreens & sappy
herbs; rich & savory; elegantly composed; fine-
grained tannins & a persistent finish. Organic.

Shelf Talker:

REMELLURI
GRANJA RIOJA
GRAN RESERVA



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