

GRANJA NUESTRA SEÑORA DE REMELLURI LINDES DE REMELLURI, VIÑEDOS DE SAN VICENTE RIOJA



Tempranillo and Garnacha. Cherry red color. Accessible, with fine aromas of blackberries, spice, toasted notes and smoky minerals. Soft and silky, with flavors of dark fruit, polished, ripe tannins and fresh acidity. Eucalyptus, pepper, cloves and floral delicacy develop in the glass. Powerful yet supple. Elegant finish. Organic.

Vicente de la Sonsierra is a selection of 36 vineyard plots occupying a total of 34.5 acres, worked by 11 winemakers, expressing a variety of soils and orientations ranging from the sandy terrains of the Quaternary Period alongside the Ebro River at 425m, to the poorer, rocky soils, consisting of sandstone and loam from the Tertiary Period, rising to as high as 695m. The vines are 25-80 years old. Fermented with native yeasts in stainless steel and aged 12 months in French oak barrels of various sizes and ages.

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 Hermandorena (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:

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LINDES DE REMELLURI
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