

GRANJA NUESTRA SEÑORA DE REMELLURI LINDES DE REMELLURI VIÑEDOS DE LABASTIDA



Tempranillo and Garnacha. Reveals a bouquet of ripe red fruits interlaced with hints of oak, leather, vanilla, and chocolate. The palate is succulent and approachable, offering flavors of black plum, licorice, and black tea, complemented by cedar, cinnamon, and a delicate mineral undertone. Velvety tannins and well-balanced acidity enhance its maturity and expressiveness, leading to a dry, lingering finish with dusty tannins. A reliable choice that pairs beautifully with grilled skirt steak. Organic.

Sourced from 31.6 acres across 28 small plots in the village of Labastida, Rioja, Spain. The vines, aged 25 to 80 years, grow in clay-calcareous and limestone soils, which provide excellent drainage. The vineyards sit at 450–780m, benefiting from cooler temperatures that lead to a later harvest, yielding wines with higher acidity, firm tannins, and aromatic complexity. Farmed using ecological practices. The grapes undergo fermentation with native yeasts in stainless steel tanks. Following fermentation, the wine is aged for 12 months in barrels of various sizes and ages to enhance complexity and integrate flavors.

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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Old-Vine Tempranillo & Garnacha. Aromas of red fruits, oak, leather, vanilla & chocolate; succulent & approachable; flavors of black plum, licorice, black tea, cedar, cinnamon & a delicate minerality; velvety tannins & balanced acidity; dry, lingering finish. Organic.

Shelf Talker:

REMELLURI LINDES DE REMELLURI VIÑEDOS DE LABASTIDA



Old-Vine Tempranillo & Garnacha. Aromas of ripe red fruits with hints of oak, leather, vanilla & chocolate. Succulent & approachable. Flavors of black plum, licorice & black tea, with cedar, cinnamon & a delicate mineral undertone. Velvety tannins & well-balanced acidity with a dry, lingering finish with dusty tannins. Pairs beautifully with grilled skirt steak. Organic.

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