

# REMELLURI BLANCO

## 2017



The Remelluri white wine plots reflect the complexity of orientations and soils of the estate. This blend includes different varieties and diverse vinifications, but the outstanding feature of this wine is its place of origin. It is the wine that best explains the character of the Granja Nuestra Señora de Remelluri vineyard. An exceptional white, nowadays considered one of the most unusual wines of our country.

<b>Village</b>	Labastida (Alava) and San Vicente de la Sonsierra (Rioja)
<b>Place</b>	Doroño, Villaescusa, S.Esteban, Cerraja, Valderremelluri, San Cristóbal, Canales
<b>Soils</b>	Poor limestone terraces at 605 to 805m a.s.l. Clay limestone soils with parent rock (sandstone and marls mainly from the Tertiary) emerging in some areas.
<b>Surface</b>	7.23 ha
<b>Age of vineyards</b>	Planted between 1989 and 2008.
<b>Varieties</b>	Blend of a selection of nine varieties.
<b>Yield</b>	19.6 Hl /Ha.
<b>Viticulture</b>	Certified organic viticulture, green work by hand, biodynamic practices. Rows planted with different green covers or plowed. Different pruning depending on altitude, orientation and plant density.
<b>Harvest</b>	Selected in the plots and hand picked in cases.
<b>Fermentation</b>	Fermented with native yeasts in cement vats, wooden barrels and foudres.
<b>Ageing</b>	Plots aged separately for 12 months in barrels, foudres and 1200L cement eggs. After blending, aged for another 8 months in cask before bottling.
<b>Bottling</b>	April 2019.
<b>Production</b>	11.840 bottles.

### Vintage 2017:

The 2017 vintage is marked by two important climatic conditions: On the one hand, the severe frost on April 28, which drastically reduced the crop, on the other hand, the early ripening of the harvest provoked by the summer heat. The precocity of the year, together with optimal harvest conditions, favored a gradual ripening of the different vineyards and varieties.

