



VIÑA COQUETA 2009

Remírez de Ganuza

TINTO RESERVA

Alcohol content | **14,5%**

Blend | **90% Tempranillo, 10% Graciano.**

24 months in 225l new French oak barrels.

Single Vineyard | **Viña Coqueta.**

Production | 9.300 0,75cl bottles.

Bottled | March **2012.**

ELABORATION | MANUAL HARVEST IN 12 KG BOXES. GRAPES SOURCED FROM A VINEYARD CALLED COQUETA, PLANTED IN 1978 AND LOCATED IN SAMANIEGO.

CONTROLLED TEMPERATURE PRIOR TO FERMENTATION IN A SPECIALLY DESIGNED COLD ROOM FOR A PERIOD OF 24 HOURS AT 4-6 Cº. MANUAL SELECTION OF GRAPES ON A SORTING TABLE AND SEPARATION OF EACH CLUSTER IN SHOULDERS AND TIPS. THIS WINE IS MADE FROM DESTEMMED TEMPRANILLO SHOULDERS.

FERMENTATION IN STAINLESS STEEL DEPOSITS AND CONCRETE TANKS OF DIFFERENT CAPACITIES AND SHAPES. MALOLACTIC FERMENTATION IN BARREL.