



GRAN RESERVA 2011

Remírez de Ganuza

ELABORATION | MANUAL HARVEST IN 12 KG BOXES. GRAPES SOURCED FROM VINEYARDS WITH AN AVERAGE AGE OF MORE THAN 60 YEARS.

CONTROLLED TEMPERATURE PRIOR TO FERMENTATION IN A SPECIALLY DESIGNED COLD ROOM FOR A PERIOD OF 24 HOURS AT 4-6 C°. 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 7000 L. FRENCK OAK VATS, STAINLESS STEEL DEPOSITS AND CONCRETE TANKS OF DIFFERENT CAPACITIES AND SHAPES. MALOLACTIC FERMENTATION IN BARREL.

Alcohol content | 15%.

Blend | 86% Tempranillo, 10% Graciano, 4% Viura & Malvasia skins.

Ageing | 40 months in 225l. new oak barrels (88% French, 12% American).

Sourced from | Selected parcels in the Sierra Cantabria foothills.

Producción: 45 Double Magnums | 1160 Magnums, 5.219 0,75 cl. bottles.

Bottled | April 2015.