

# GRANJA REMELLURI

## Gran Reserva

### 2012



Granja Remelluri represents the essence of Granja Nuestra Señora de Remelluri, the first “Single Estate” model in Rioja, similar to the classic Medoc estates from Bordeaux.

The grapes for Granja Remelluri are sourced from a selection of the best vineyards that surround the winery and that belong to Granja Nuestra Señora de Remelluri since the estate’s foundation by the Hieronymite monks in the XIVth century.

<b>Village</b>	Labastida (Alava) and San Vicente de la Sonsierra (Rioja)
<b>Place</b>	Doroño, Villaescusa, Valderremelluri, Tejera
<b>Soils</b>	Poor limestone terraces at 650 to 775m a.s.l. Clay limestone soils with parent rock (sandstone and marls mainly from the Tertiary) emerging in some areas.
<b>Varieties</b>	68% Tempranillo, 22% Garnacha, 8% Graciano, 2% others
<b>Viticulture</b>	Certified organic. Manual vineyard work and pruning adapted to the plot. Green covers in the alley, animal plowing in certain vineyards.
<b>Harvest</b>	Hand harvested in cases.
<b>Fermentation</b>	Natural fermentation with indigenous yeasts in open wooden vats of 3000kg.
<b>Ageing</b>	28 months in barrels and foudres of different sizes.
<b>Bottling</b>	May 12, 2015.
<b>Production</b>	24.238 bottles.



#### **Vintage 2012:**

Although the DOCa Rioja ranked the 2011 vintage (excellent) higher than 2012 (very good), we rather prefer 2012. Concentrated rains in November, April and October represented more than half of the year’s precipitation. A hot year in general, but thanks to the rains in October, it offered fantastic ripeness and still healthy fruit. For sure one of the best vintages in recent years in Remelluri.

#### **Ageing Potential:**

Granja Remelluri 2012 has a long ageing potential and will mature extraordinarily well over the next decades.