

REMELLURI

Reserva

2012



Remelluri Reserva is the original wine from Granja Nuestra Señora de Remelluri, sourced from the most important vineyards of the property. This was the first wine from Rioja based on a “Single Estate” model similar to the classic Medoc from Bordeaux. It is made with the grapes from the 3 valleys Remelluri, Valderremelluri and Villaescusa that surround the winery and that since the estate’s foundation by the Hieronymite monks in the XIVth century belong to Granja Nuestra Señora de Remelluri.

The vineyards are located at 590 to 805m a.s.l. on poor limestone terraces and clay limestone soils. Their parent rock, sandstones and marls mainly from the Tertiary, emerges in some areas.

Village	Labastida (Alava), San Vicente de la Sonsierra (Rioja)
Place	148 plots in 25 sites of the property.
Surface	94 Has - 232 acres
Age of vineyards	Planted since 1918 until today. Average age 40 years.
Varieties	85% Tempranillo 10% Garnacha 5% Graciano
Yield	29 Hl. /Ha.
Viticulture	Certified organic. Different green covers in the alley and ridge near the rows. Different pruning depending on altitude, orientation and plant density.
Harvest	Hand harvested in cases, from Octubre 3 to 27.
Fermentation	Natural fermentation with indigenous yeasts. Inox tanks and open vats.
Ageing	20 to 22 months.
Bottling	From March 25 to May 7, 2015.
Production	281.392 bottles and 11.090 magnums.



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:

We offer this wine with a maturation of more than 3 years in bottle. This is an intense, but extraordinary smooth and fluid wine. Maybe the best wine of the property in recent vintages, with a long aging potential. Its freshness will allow this wine to evolve nicely over the next 20/30 years.