

Granja Remelluri

Gran Reserva

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

WINEMAKING: Bunches were hand-selected daily vine-by-vine between October 10 through October 22, placed in small boxes, and taken directly to the winery. Whole clusters were destemmed and crushed and the must was spontaneously fermented with indigenous yeasts in old, open-top foudres. It was then aged for 30 months in various French oak barrels: one- to five-year-old barrels (225L, 400L, and 500L) and foudres ranging from 1200 to 2000L. The 2015 vintage was bottled without fining or filtration on May 17, 2018, with further bottle aging in the Remelluri cellar until August 2024. Bunches were hand-selected daily vine-by-vine between October 10 through October 22, placed in small boxes, and taken directly to the winery. Whole clusters were destemmed and crushed and the must was spontaneously fermented with indigenous yeasts in old, open-top foudres. It was then aged for 30 months in various French oak barrels: one- to five-year-old barrels (225L, 400L, and 500L) and foudres ranging from 1200 to 2000L. The 2015 vintage was bottled without fining or filtration on May 17, 2018, with further bottle aging in the Remelluri cellar until August 2024.

ALCOHOL BY VOLUME: 14.0%

AGING: 30 months in French oak barrels and 6 yrs in the bottle

THE STORY

Remelluri is one of the most timeless and iconic landscapes of the wine world, as well as one of the most enchanting vineyards in Spain. While firmly anchored in its historical past, Remelluri illuminates the path forward for not only the future of Rioja but also world-class, terroir-based fine wines produced across Spain. It is about rediscovering the essence of Rioja, and the story's evolution is genuinely cinematic in scope. At Remelluri, the future lies in the past.

BIOGRAPHY: Telmo Rodríguez (winemaker) and Amaia Rodríguez Hernandorena (viticulturist), returned to the property and took over the project from their father in 2009.

THE ADJECTIVES

OVERALL: incredibly focused and long-lasting

AROMAS / FLAVORS: pine forest, wild herbs, and black raspberries

MOUTHFEEL: Smoky raspberry, herbs, roasted cherries, minerality

THE SELLING POINTS



RDS: 96pts Decanter, 94pts Peñín Guide, 93pts Wine & Spirits