

# Remelluri Reserva

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## THE FACTS

**COUNTRY:** Spain

**REGION:** Rioja

**APPELLATION:** Rioja

**WINEMAKING:** Bunches are hand-selected, placed in small boxes and taken directly to the winery. Whole clusters are destemmed and crushed, and the must is spontaneously fermented with indigenous yeasts in stainless steel tanks and old, open-top foudres. The wine is aged for 21 months in foudres and barrels of various sizes, clarified with gelatin and bottled unfiltered. Remelluri Reserva is aged in bottle for five years in the Remelluri cellar before release to the market.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 21 months in foudres and barrels; 5 years in 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. Their return to their family winery marked the beginning of a new era at Remelluri.

## THE ADJECTIVES

**OVERALL:** Rich and Savory

**AROMAS / FLAVORS:** black and red fruits, evergreen forest, and sappy herbs

**MOUThFEEL:** fine grained tannins and persistent finish

## THE SELLING POINTS

**AWARDS:** 95pts Wine Advocate, 95pts James Suckling, 94pts Vinous

**SUSTAINABILITY:** Certified Organic

