

REMELLURI

Reserva

2015



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	153 plots in 25 sites of the property.
Surface	95.3 Ha. - 235.4 acres
Age of vineyards	Planted since 1918 until today. Average age 40 years.
Varieties	Tempranillo 80%, Garnacha 9%, Graciano 11%
Yield	29,4 Hl. /Ha.
Viticulture	Certified organic. Different green covers in the alley and inter-vine ploughing. Different pruning depending on altitude, orientation and plant density.
Harvest	Hand harvested in cases, from Octubre 25 to September 22.
Fermentation	Natural fermentation with indigenous yeasts. Inox tanks and open vats.
Ageing	20 to 22 months.
Bottling	From April 23 to May 25, 2018.
Production	209.405 bottles and 3.640 magnums. ORGANIC WINE (ES-ECO-026-VAS)

Vintage 2015:

2015 was marked by good weather conditions that resulted in very good vintage quality. The large water reserve due to a cold, wet winter with abundant snow in February and March favoured optimal vegetative development.

The change of cycle arrived due to a hot summer and the rains in September, which led to early technical ripening, forcing a long and selective harvest in search of the optimum ripeness of the crop. 2015 was atypical but gratifying with a particularly good health grape condition.

