

# REMELLURI

## ‘Most Popular Wines in the Top American Restaurants’

-Wine&Spirits 2018

**Year Founded:** 1300's – modern winery built in 1967

**Region:** Spain, Rioja

**Owner/Winemaker:** Telmo Rodriguez

**Known For:** Highest elevation in Rioja. One of the top estates with one of the top winemakers in all of Spain.

**Cool Fact:** In 1596, the estate was providing wine to the town council in nearby Labastida, which is one of the earliest references to a bodega in Spain.

**-Certified Organic & Vegan-**

The origin of the Farm Remelluri is lost in the mists of time. In this place, surrounded by our oldest vineyards, carved into the rock is an ancient wine press, are probably one of the oldest wine remains of La Rioja. The Remelluri estate's origins date back to the fourteenth century when monks from the Toloño monastery founded a sanctuary and farm at the site. The modern winery was established in 1967 when Jaime Rodríguez Salis purchased the vineyards at the heart of the former estate. Since then Remelluri has been devoted to recovering the old lands of this historic estate and restoring the original vineyards. The vineyards here are at the highest elevation in the region, south-facing and protected from the prevailing winds and frost. It is the unique micro-climate of this area that gives the wines of Remelluri their personality.



Poor, stony soil with layers of clay help to retain freshness, while the Atlantic influence provides abundant rainfall and lower temperatures than in the rest of the region. Organic farming principles have always been utilized here to ensure that the wine remains true to its unique *terruño*. Remelluri also uses an integrated system of agriculture with great respect for the environment. Hedges and plantations are maintained and nurtured, and trees are planted to complement the vineyard, such as almond, peach, fig and above all olive trees, which also facilitate pollination of the vines, as the flowers attract bees. After years of perfecting his craft and gaining international recognition for his winemaking abilities, Telmo Rodríguez has returned to his family winery. Telmo seeks to remain true to his family estate's vaunted history while guiding it into a bright tomorrow.

## 2014/2015 Remelluri Reserva, Rioja



Remelluri Reserva is the original wine from Granja Nuestra Señora de Remelluri, sourced from the most important vineyards consisting of 148 plots in 25 sites. Only indigenous varieties are used, planted from 1918 until today, averaging 40 years old. The blend consists primarily of goblet-trained Tempranillo, Garnacha, and Graciano varieties with an average yield of 27hl/ha. Only grapes from the estate are used for Remelluri Reserva. All of the grapes are hand-selected. The must is fermented with indigenous yeasts in stainless steel tanks and old, open-top foudres. It is then aged 21 months in foudres and barrels of various sizes, followed by more than five years of bottle aging in the Remelluri cellar. Made with low intervention, unfiltered, and with minimal sulfur at bottling.

Site: Villaescusa, Valderemelluri, El Fustal, El Rincón, Vadegarú, Cisqueros, Ruacho, Valpardo

Grapes: 80% Tempranillo, 9% Garnacha, 11% Graciano

Vine Age: Vines planted from 1930 to 1989

Soil: Clay calcareous, limestone, bedrock, and stone

**94 Points – '15 Robert Parker** – *“Combines youth with development, power with elegance and comes through as clean and defined, with a medium to full-bodied palate, focused flavors and a dry but lively finish.”*

### **93+ Points – '14 Robert Parker**

*“Ripe red berries, dried flowers, illicit herb and smoky minerals on the exotically perfumed nose. The palate offers spicy, penetrating, concentrated flavors of black raspberry, cherry compote and floral pastilles, with a zesty mineral quality building in the glass. Shows excellent clarity and intensity on the very long, floral, gently tannic finish.”*

### **93 Points – '14 James Suckling**