



REMELLURI

‘Most Popular Wines in the Top American Restaurants’

-Wine&Spirits 2018

‘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.’ -Wine.com

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

Region: Rioja, Spain

Owner/Winemaker: Telmo
Rodríguez

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-

“At Remelluri, Telmo Rodríguez pushes the boundaries of Rioja by working with some of the oldest, highest-elevation vines in the appellation, and leads a movement to refocus the region’s attention away from the cellar and back on the vineyard. You might expect

a winemaker in a region as storied and bankable as Rioja to rest on their laurels, keep doing things the way they’ve always been done. Not Telmo Rodríguez. When he and his sister Amaia took over the family estate, they immediately made radical changes. They cut production by a third, choosing to use only estate-grown fruit (extremely rare in Rioja, where even the most iconic wines typically contain often significant amounts of purchased grapes). They retrained the vines into traditional bushes, and began interplanting varieties into what had been monovarietal vineyards. They achieved certification for their organic farming. And they turned Remelluri into a meeting place, where they established the group Futuro Viñador (“Future Vineyard”), a gathering of Spanish growers who aim to promote organic viticulture and site-specific wines in their respective regions. Of course Remelluri is by no means a new estate. Indeed, viticulture has been practiced where Remelluri stands since the 14th century. It’s planted entirely to the traditional red Rioja varieties—Tempranillo, Garnacha, Graciano, Mazuelo—along with a similarly indigenous slate of white grapes. Remelluri is the leading producer in the Rioja Alavesa subzone, which is home to the region’s most northerly vineyards. Situated in the foothills of the Sierra de Toloño mountains, Rioja Alavesa sees increased rainfall and cooler temperatures thanks to high elevations, meaning the wines here retain more freshness and snap than those from the plain below. More than anything, when tasting Remelluri, one is struck by the lift and elegance on display.” -Master Somm Ian Cauble



2016 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. Bunches were hand-selected between October 15 until November 2, 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 stainless steel tanks and old, open-top foudres. The wine was aged for 21 months in foudres and barrels of various sizes, clarified with gelatin and bottled unfiltered from April 15 to May 10, 2019. Remelluri Reserva is aged in bottle for five years in the Remelluri cellar before release to the market.

Site: Villaescusa, Valderemelluri, El Fustal, El Rincón, Vadegarú, Cisqueros, Ruáncho, Valpardillo

Grapes: 83% Tempranillo, 10% Garnacha, 7% Graciano

Vine Age: Vines planted from 1918 to present – average age 40 years

Soil: Calcareous clay soils over limestone, with sandstone marls of Tertiary origin

93 Points – Wine Spectator - *“There's a bright, buoyant feel to this fluid red. Its frame of mandarin orange peel acidity and chalky tannins is well-meshed with a dark and expressive core of macerated blackberry and black plum skin. Fragrant notes of leather, dried flowers, mountain herbs, licorice and paprika add depth to the fruit profile and linger on the finish.”*

93 Points – Robert Parker