



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 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-

“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 Sommelier Ian Cauble

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, Ruancho, Valpardillo

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

Vine Age: Vines planted from 1930 to 1989

Soil: Clay calcareous, limestone, bedrock, and stone

94 Points – 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.”*

94 Points - James Suckling - *“Ripe and beautiful with ripe berries, hazelnuts and spice. Some crushed stone, too. Full-bodied, yet tight and focused. Generous and racy.”*