

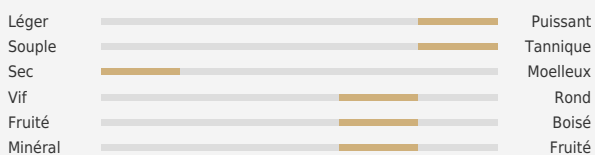


REMELLURI RESERVA

PRODUIT

This wine is made exclusively from the estate's own grapes, grown organically on the Labastida hillsides, at an altitude of between 600 and 800 m. The nose opens with a complex bouquet of stewed red fruits, blackcurrant, garrigue, fine leather, cigar box, and a hint of menthol. The palate is dense yet slender, with a fresh structure and fine tannic structure. The balance between fruit ripeness and natural acidity is remarkable. The long aging (17 to 24 months) in French oak barrels brings elegance and length without overpowering the wine. A precise, slightly saline finish with nuances of sweet spices and cocoa. Perfect for stewed meats, roast lamb, or autumn dishes. Drink now after aeration, or keep for 10 to 12 years.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Rioja / Espagne
Type de vin	Rouge
Volume	3L
Degré d'alcool	14,0%
Potentiel de garde	20 ans +
Cépages	Graciano, Grenache Noir, Tempranillo