

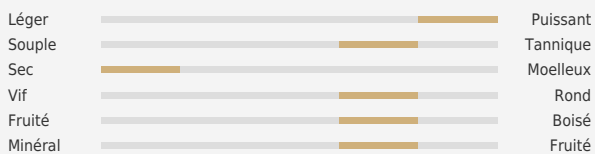


GRANJA REMELLURI GRAN RESERVA

PRODUIT

A rigorous plot selection process gives birth to this rare cuvée, produced only in exceptional vintages. Old vines, low yields, slow vinification, extended barrel aging: everything here strives for excellence. The wine exhibits remarkable aromatic depth: black cherry, cooked plum, orange peel, sweet spices, pencil lead, incense. The palate is full-bodied but controlled, with a subtle mineral energy. The tannins are chiseled, the acidity perfectly balanced. A very long, complex finish with smoky and floral notes. This is a wine for aging and gastronomy, to be decanted for a long time if opened young.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Rioja / Espagne
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	14,0%
Potentiel de garde	15 ans
Cépages	Graciano, Grenache Noir, Tempranillo



NOTATIONS

James Suckling : 95/100