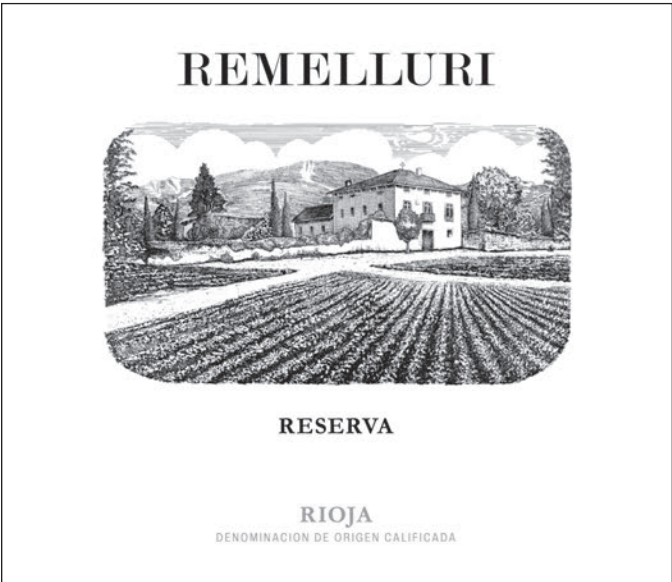




D.O.Ca. Rioja (Alavesa)

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 monks later abandoned the area, but local hermits continued to maintain the shrine there while the Real Divisa, a local community organization, maintained the farms to accommodate the needs of pilgrims who came to pray at the sanctuary. The estate was eventually split up and sold. 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.

Remelluri’s vineyards are located along the slopes of the Sierra de Toloño mountains in the valleys of Valderremelluri, La Granja and Villaescusa. 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.



Reserva 2012

Grapes: 85% Tempranillo, 5% Garnacha, and 10% Graciano

Vine age: 20 to 90+ years

Vineyards: Villaescusa, Valderremelluri, Cascajo, and Remelluri at 480m to 705m elevation.

Soil: Limestone with calcareous clay and exposed bedrock

Farming: Organic

Vinification: All of the grapes were hand selected in the vineyard. The wine was fermented with indigenous yeasts in stainless steel tanks. Aged 20 months in foudres and barrels of various sizes.