



CONTEMPORARY RIOJA, BUILT TO LAST

# Remírez de Ganuzza

2021











# RED VARIETIES

REMINEZ  
NEANZA









# GRAN RESERVA 2011

Remírez de Ganuza

**ELABORATION** | MANUAL HARVEST IN 12 KG BOXES. GRAPES SOURCED FROM VINEYARDS WITH AN AVERAGE AGE OF MORE THAN 60 YEARS.

CONTROLLED TEMPERATURE PRIOR TO FERMENTATION IN A SPECIALLY DESIGNED COLD ROOM FOR A PERIOD OF 24 HOURS AT 4-6 Cº. MANUAL SELECTION OF GRAPES ON A SORTING TABLE AND SEPARATION OF EACH CLUSTER IN SHOULDERS AND TIPS. THIS WINE IS MADE FROM DESTEMMED TEMPRANILLO SHOULDERS.

FERMENTATION IN 7000 L. FRENCK OAK VATS, STAINLESS STEEL DEPOSITS AND CONCRETE TANKS OF DIFFERENT CAPACITIES AND SHAPES. MALOLACTIC FERMENTATION IN BARREL.

Alcohol content | **15%.**

Blend | **86% Tempranillo, 10% Graciano, 4% Viura & Malvasia skins.**

Ageing | **40 months in 225l. new oak barrels** (88% French, 12% American).

Sourced from | Selected parcels in the Sierra Cantabria foothills.

**Producción:** 45 Double Magnums | 1160 Magnums, 5.219 0,75 cl. bottles.

Bottled | April **2015.**





# RESERVA 2013

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## Remírez de Ganuza

Alcohol content | **14,5%**

Blend | **93% Tempranillo, 4% Graciano, 3% Viura & Malvasía skins**

**26 months** in new French 225 l oak barrels

Sourced from | Selected parcels in the foothills of Sierra Cantabria.

Average age of vineyard | More than 60 years old.

Production | 37.148 0,75 cl bottles & 464 Magnums

Bottled | **May 2016**

**ELABORATION** | MANUAL HARVEST IN 12 KG BOXES. GRAPES SOURCED FROM VINEYARDS WITH AN AVERAGE AGE OF MORE THAN 60 YEARS.

CONTROLLED TEMPERATURE PRIOR TO FERMENTATION IN A SPECIALLY DESIGNED COLD ROOM FOR A PERIOD OF 24 HOURS AT 4-6 Cº. MANUAL SELECTION OF GRAPES ON A SORTING TABLE AND SEPARATION OF EACH CLUSTER IN SHOULDERS AND TIPS. THIS WINE IS MADE FROM DESTEMMED TEMPRANILLO SHOULDERS.

FERMENTATION IN STAINLESS STEEL DEPOSITS, FRENCH OAK VATS AND CONCRETE TANKS OF DIFFERENT CAPACITIES AND SHAPES. MALOLACTIC FERMENTATION IN BARREL.





# FINCAS DE GANUZA 2014

Remírez de Ganuza

**ELABORATION** | MANUAL HARVEST IN 12 KG BOXES. GRAPES SOURCED FROM VINEYARDS WITH AN AVERAGE AGE OF BETWEEN 25 AND 40 YEARS.

CONTROLLED TEMPERATURE PRIOR TO FERMENTATION IN A SPECIALLY DESIGNED COLD ROOM FOR A PERIOD OF 24 HOURS AT 4-6 Cº. MANUAL SELECTION OF GRAPES ON A SORTING TABLE AND SEPARATION OF EACH CLUSTER IN SHOULDERS AND TIPS. THIS WINE IS MADE FROM DESTEMMED TEMPRANILLO SHOULDERS.

FERMENTATION IN STAINLESS STEEL DEPOSITS AND CONCRETE TANKS OF DIFFERENT CAPACITIES AND SHAPES. MALOLACTIC FERMENTATION IN BARREL.

TINTO RESERVA

Alcohol content | **14,5%.**

Blend | **90% Tempranillo, 10% Graciano.**

**24 months in 225 l barrels** (50% new 50% one use) | 70% French oak, 30% American oak.

Sourced from | Selected parcels in the foothills of **Sierra Cantabria**

Average age of vineyard | **25 to 40 years old.**

**Production** | 464 Magnums | 35.570 0,75cl bottles.

Bottled | **May 2017**





# FINCAS DE GANUZA 2015

Remírez de Ganuza

**TINTO RESERVA DOPa Rioja**

Alcohol content | **14,5%.**

Blend | **95% Tempranillo, 5% Graciano.**

**25 months** in 225 l new French oak barrels (50% new 50% one use).

Sourced from | Selected parcels in the foothills of **Sierra Cantabria**

Average age of vineyard | **25 to 40 years old.**

**Production** | 464 Magnums | 35.204 0,75cl bottles.

Bottled | **June 2018**

**ELABORATION** | MANUAL HARVEST IN 12 KG BOXES. GRAPES SOURCED FROM VINEYARDS WITH AN AVERAGE AGE OF BETWEEN 25 AND 40 YEARS.

CONTROLLED TEMPERATURE PRIOR TO FERMENTATION IN A SPECIALLY DESIGNED COLD ROOM FOR A PERIOD OF 24 HOURS AT 4-6 Cº. MANUAL SELECTION OF GRAPES ON A SORTING TABLE AND SEPARATION OF EACH CLUSTER IN SHOULDERS AND TIPS. THIS WINE IS MADE FROM DESTEMMED TEMPRANILLO SHOULDERS.

FERMENTATION IN STAINLESS STEEL DEPOSITS AND CONCRETE TANKS OF DIFFERENT CAPACITIES AND SHAPES. MALOLACTIC FERMENTATION IN BARREL.





# TRASNOCHO 2014

Remírez de Ganuza

**WINE MAKING** | MANUAL HARVEST IN 12 KG BOXES. GRAPES SOURCED FROM VINEYARDS WITH AN AVERAGE AGE OF 60 YEARS AND LOW YIELDS.

CONTROLLED TEMPERATURE PRIOR TO FERMENTATION IN A SPECIALLY DESIGNED COLD ROOM FOR A PERIOD OF 24 HOURS AT 4-6C°. MANUAL SELECTION OF GRAPES IN A SORTING TABLE AND SEPARATION OF EACH CLUSTER IN SHOULDERS AND TIPS. THIS WINE HAS BEEN MADE FROM DESTEMMED TEMPRANILLO SHOULDERS.

THE WINE IS OBTAINED THROUGH AN EXTRACTION SYSTEM WITHOUT OXIDATION OR FRICTION THANKS TO A BALLOON FILLED WITH WATER (A SYSTEM DEVELOPED AND PATENTED BY THE WINERY). FERMENTATION IN STAINLESS STEEL DEPOSITS AND CONCRETE TANKS OF DIFFERENT CAPACITIES AND SHAPES. MALOLACTIC FERMENTATION IN BARREL.

**TINTO RESERVA DOPa Rioja**

Alcohol content | **14,5%**

Blend | **90% Tempranillo, 5% Graciano, 5% Viura & Malvasía skins**

Ageing | **20 months** in 225 l. new oak barrels (90% French 10% American )

Sourced from | Selected parcels in the **Sierra Cantabria foothills.**

**Production** | 220 Magnums and 8.700 0,75 cl bottles.

Bottled | **March 2012**





Remirez  
Nogara









# BLANCO RESERVA 2018

Remírez de Ganuza

BLANCO RESERVA DOCa Rioja

Alcohol content | **13,5%**

Blend | **80% Viura, 20% Malvasía, Garnacha Blanca & others**

Ageing | **10 months in new French oak 225l barrels.**

Sourced from | Selected parcels in the **Sierra Cantabria foothills.**

Average age of vineyard | **40 to 80 years old.**

**Production** | 34.572 0,75 cl bottles and 760 Magnums.

Bottled | August **2019**

**WINE MAKING** | MANUAL HARVEST IN 12 KG BOXES. GRAPES FROM VINEYARDS OF AN AVERAGE AGE OVER 40 YEARS. USE OF THERMO REGULATED COOLING CHAMBERS WHERE GRAPES ARE STORED FOR 24 HOURS PRIOR TO FERMENTATION. MANUAL SELECTION OF GRAPES ON SORTING TABLE. THE WINE IS MADE WITH THE FLOWER MUST (WITHOUT PRESSING THE GRAPES) EXTRACTED BY MEANS OF A ROTOR DEPOSIT.

THE WINE HAS AGED WITH ITS LEES FOR 10 MONTHS IN NEW BARRELS OF FRENCH OAK. THE BATONNAGE IS PRACTICED TO ACHIEVE GREATER COMPLEXITY BY ROTATING THE BARRELS WITHOUT OPENING THEM.



A wide-angle landscape photograph of a vineyard during autumn. The rows of grapevines are covered in vibrant shades of orange, red, and yellow. A light-colored, unpaved road winds through the vineyard, curving from the bottom left towards the right side of the frame. In the background, there are rolling hills with sparse vegetation and a few scattered trees. The sky is a clear, pale blue. Overlaid on the center of the image is the text 'REMÍREZ DE GANUZA' in a large, bold, yellow sans-serif font. The text is flanked by two horizontal yellow bars, one above and one below it.

# REMÍREZ DE GANUZA