

Remírez de Ganuza

2021

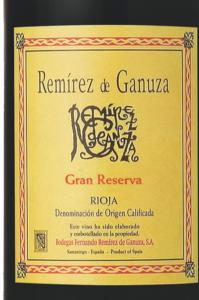




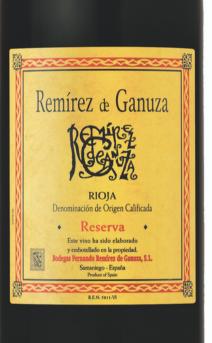


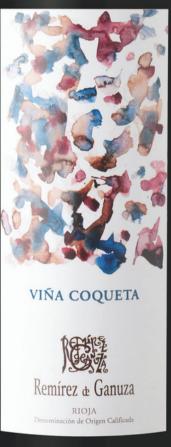














AS DE GANU



R. R. R. I



RESERVA 2011

Alcohol content | 15%.

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

Ageing | **40 months in 2251. 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.

Remírez & 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 C°. 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.



RESERVA 2013

Remírez & Ganuza

Alcohol content | 14,5%

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

26 months in new French 225 I 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 C°. 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.





DENOMINACIÓN DE ORIGEN CALIFICADA

PRODUCTO DE ESPAÑA

NCAS DE GANUZA



Remírez & Ganuza

TINTO RESERVA

Alcohol content | 14,5%.

Blend | 90% Tempranillo, 10% Graciano.

24 months in 225 I 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

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 DOCa Rioja

Alcohol content | 14,5%.

Blend | 95% Tempranillo, 5% Graciano.

25 months in 225 I 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 C°. 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.



CAS DE GANUE

TRASNOCHO 2014

Remírez & Ganuza

TINTO RESERVA DOCa 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

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 4-60°. 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.









RESERVA





BLANCO RESERVA 2018

Remírez & 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



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.



