

GRANJA REMELLURI



RATINGS 2015-16

GUÍA PEÑÍN / WINE ADVOCATE / TIM ATKIN

GRANJA REMELLURI



Dear friend,

We would like to let you know some of the news that in our opinion mark Remelluri's evolution.

Despite being comments, assessments to which we usually tend to give arguable value, we find it interesting to share them with our partners.

The constant hard work we carry out in our vineyard is aimed to turn our winery into an undeniable benchmark in our country's wine producing scene.

We are hoping to generate many good news, which will help you to develop your instrumental role with regard to this future of Remelluri.

Best regards,

Telmo Rodríguez

2009 GRANJA REMELLURI



WINE ADVOCATE: 93/100

Source: Wine Advocate, April 2015

Reviewer: Luis Gutiérrez / Maturity Drink: 2016-2029

Last year I tasted the Reserva and it's now time for the 2009 Granja Remelluri Gran Reserva, which will be released worldwide around September (and therefore the price is approximate). This is a category they had not produced since 2005 and only bottled in exceptional vintages (1989, 1990, 1994, 1996, 1999, 2005). In their mountain vineyards (500 to 800 meters altitude), the 2009 season saw a cold and long winter with enough snow that provided enough water for a warm summer. It's a blend of the traditional Rioja grapes, Tempranillo, Garnacha, Graciano and the whites Viura and Malvasía. As in the past, all red wines contained a more or less small amount of white grapes and despite being considered modern when their first released their wines, today they are as classical as it gets. The wine fermented with indigenous yeasts in a combination of small stainless-steel and oak vats then matured in French oak barrels of different sizes and ages for about 17 months. It is a ripe and well-oaked red, with plenty of spice and a medium to full-bodied palate and, while approachable, it should improve in bottle. I'd wait at least one year before pulling the cork, at which time the oak will probably be better integrated. This vintage was not fully produced by Telmo, so it's kind of a transition wine where you still find a bit too much new oak. From 2010 onward this wine changes, it should be produced every year and have a significant percentage of Garnacha and less new oak, perhaps after aging in large barrels. 20,000 bottles produced.

GUÍA PEÑÍN

GUÍA PEÑÍN: 93/100

Source: Guía Peñín 2016

Colour: Deep Cherry.

Nose: Spicy, Fine Reductive Notes, Tobacco, Characterful, Ripe Fruit.

Palate: Spicy, Fine Tannins, Elegant, Long.

2010 GRANJA REMELLURI



WINE ADVOCATE: 95/100

Source: Wine Advocate, April 2015

Reviewer: Luis Gutiérrez / Maturity Drink: 2016-2030

I was really blown away by the 2010 Granja Remelluri Gran Reserva, their take on more classical Rioja; IT is aged in oak for a longer time, but not without having selected grapes from their very best plots that would benefit from the extended *élevage*. The varietal composition is approximately 75% Tempranillo, 20% Garnacha and 5% Graciano. Like all of the wines here, it fermented in small stainless steel and oak vats with indigenous yeasts, and then matured in oak barrels for some 26 months. The nose is full of flowers, blood orange, sweet spices, violet pastille and curry. It's very aromatic and perfumed, with the herbs that you find in the Remelluri mountains, rosemary especially. It is extremely attractive, with a nose that makes you go back to it over and over again. This is still very young, but terribly balanced. The tannins are refined and there is a fine thread of acidity going through its core and lifting it up. This could very well be the best vintage of Granja so far. And having seen the improvements in the vineyards, my feeling is that the best is yet to come. Around 20,000 bottles produced. I tasted with Telmo Rodríguez and Pablo Eguzkiza who returned to Remelluri in 2010. The wines are now showing the improvements in the vineyards, which are all now organically certified. The 2010 Granja is simply superb.

2009 REMELLURI



WINE ADVOCATE: 93/100

Source: Wine Advocate, April 2015

Reviewer: Luis Gutiérrez / Maturity Drink: 2016-2029

The 2009 Remelluri Reserva aims at showing the character of Remelluri, as this is the first modern vintage that does not have grapes purchased from external suppliers. These grapes are now in the Lindes range of wines, but in the past they were blended with the estate grapes. The cool Remelluri vineyards behave very well in warmer years. This 2009 is very clean with predominant aromas of earthy red fruit intermixed with notes of vanilla and cinnamon, a satin texture with round, fine-grained tannins and quite classical and very well-proportioned style. This is a great vintage for Remelluri Reserva.

The Remelluri name should be well-known to our readers. The big news here was the return of Telmo Rodriguez, who left the family winery to start his own projects throughout Spain, but returned in February 2010. Many changes have been made, and more will come. For example, he's starting a solera with Viura, blending different vintages, in a kind of homage to old white Riojas. To start, he's clearly separating the wines produced with the estate grapes and those produced with grapes purchased from external suppliers, for which he has created the line Lindes de Remelluri (Remelluri borders). He's also implementing biodynamic practices in the vineyards.

GUÍAPEÑÍN

GUÍA PEÑÍN: 94/100

Source: Guía Peñín 2015

Colour: Cherry, Garnet Rim.

Nose: Balanced, Complex, Ripe Fruit, Spicy, Fine Reductive Notes.

Palate: Good Structure, Flavourful, Round Tannins, Balanced.

2010 REMELLURI



WINE ADVOCATE: 93/100

Source: Wine Advocate, April 2015

Reviewer: Luis Gutiérrez / Maturity Drink: 2016-2029

The wine that represents the house style and also the biggest volume here with around 350,000 bottles produced is the 2010 Reserva which was cropped from an almost perfect growing season. A blend of the reds Tempranillo, Garnacha, Graciano and the whites Viura and Malvasía Riojana, it fermented with indigenous yeasts in a combination of stainless steel and oak vats then matured in French oak barrels for 17 months. The nose has earthy aromas and notes of ripe orange peel giving old-style character to the wine marked by very well-integrated oak and an obvious Rioja character. There are cherries, plums and spices with licorice and ink aromas. The day after, it has more strawberries with very good freshness, so the evolution in bottle should be good. The palate is medium-bodied with grainy tannins and good acidity that ends with sweet fruit flavors and something earthy, very pleasant and easy to drink. It grows on you. 350,000 bottles produced but there are different lots.

GUÍA PEÑÍN

GUÍA PEÑÍN: 96/100

Source: Guía Peñín 2016

Colour: Cherry, Garnet Rim.

Nose: Ripe Fruit, Spicy, Creamy Oak, Complex, Expressive.

Palate: Flavourful, Toasty, Round Tannins, Balanced, Elegant.

2011 REMELLURI



WINE ADVOCATE: 92/100

Source: Wine Advocate, August 2016

Reviewer: Luis Gutiérrez / Maturity Drink: 2016-2020

Not far off from the phenomenal 2010, the 2011 Reserva was cropped from a much warmer and riper vintage and it shows. This is the cuvée that represents the house style and wants to showcase the landscape of their estate, blending grapes from their 108 hectares of vineyards located at altitudes ranging from 500 to 800 meters altitude, with vines aged between 35 and 80 years. It's mostly Tempranillo with some Garnacha and Graciano, fermented with natural yeasts and aged in barrel for some 16 months before being bottled. There are aromas of damson plums and plenty of spices, quite ripe and heady, a little cooked. The palate is lush and round with abundant, dusty tannins. This is a powerful vintage. 300,000 bottles produced.

2013 REMELLURI BLANCO



WINE ADVOCATE: 93/100

Source: Wine Advocate, April 2015

Reviewer: Luis Gutiérrez / Maturity Drink: 2016-2023

2013 was a challenging vintage in Rioja for reds and that's what got stuck in the collective memory, but it somehow seems to be much better for whites. The 2013 Blanco from Remelluri is one of the best vintages ever produced. This has always been a blend of nine different grape varieties with the idea that the blend would erase the imprint from each variety and would show the character of the place. The white varieties are always planted in the poorer, whiter soils, and in this case also the higher altitude places, where the soils are shallow and rich in marls and sandstone. It fermented in small stainless steel and oak vats with indigenous yeasts and matured in oak barrel for one year. The nose is slightly oaky with a core of flowers, pollen, orange peel, spices and wet chalk. The palate shows good freshness and it's very tasty, with salty, chalky minerality. This is fine and elegant. There is some creaminess, perhaps not as crisp as I expected for the vintage. From 2013 onward, all of the Remelluri vineyards are organically certified. Some 6,000 bottles were filled in May 2015.

2012 LINDES DE REMELLURI. Viñedos de Labastida



WINE ADVOCATE: 93/100

Source: Wine Advocate, April 2015

Reviewer: Luis Gutiérrez / Maturity Drink: 2016-2021

The 2012 Lindes de Remelluri Viñedos de Labastida, from a warm and dry vintage, is a blend of Tempranillo, Garnacha and Graciano. The grapes come from a number of growers from the village where Remelluri is located, Labastida. This is an austere zone that produces serious and mineral wines, more backward than the one from San Vicente. This is more of a Mediterranean vintage, with aromas of wild herbs and some notes of flowers. In general, this is a more elegant cuvée. 50,000 bottles produced.

GUÍA PEÑÍN

GUÍA PEÑÍN: 90/100

Source: Guía Peñín 2016

Colour: Cherry, Garnet Rim.

Nose: Spicy, Creamy Oak, Fruit Preserve.

Palate: Powerful, Flavourful, Spicy, Long.

2012 LINDES DE REMELLURI. Viñedos de San Vicente de la Srra.



WINE ADVOCATE: 92/100

Source: Wine Advocate, April 2015

Reviewer: Luis Gutiérrez / Maturity Drink: 2016-2020

The 2012 Lindes de Remelluri Viñedos de San Vicente de la Sonsierra is a blend of Tempranillo, Garnacha and Graciano. The grapes are purchased from growers from the neighboring village of San Vicente de la Sonsierra, one of the most important in Rioja in vineyard extension, diversity and quality. 2012 was warmer and drier than the average, and the grapes were ripe and very healthy. Most of the wines are produced and aged in a very similar way; they are fermented in small stainless steel and oak vats with natural yeasts, and matured in oak barrels for one year. This is always more approachable than the wine from Labastida, with forward fruit and a gentle palate, easy to drink. 2012 produced round and juicy wines, intense. 50,000 bottles produced.

GUÍA PEÑÍN

GUÍA PEÑÍN: 93/100

Source: Guía Peñín 2016

Colour: Bright Cherry.

Nose: Ripe Fruit, Sweet Spices, Creamy Oak.

Palate: Flavourful, Fruity, Toasty, Round Tannins.

2015-16 REMELLURI SPECIAL REPORT by Tim Atkin



Tim Atkin

Tim Atkin, the British Master of Wine and wine journalist, published a special report about Rioja. In that document he included a list of what he considered they were the best wines of 2015. Remelluri Reserva 2010, Granja Remelluri Reserva 2010 and Remelluri Blanco 2012 were on that list. Of the 532 wines he tasted, 90 of them scored 95 points or more, being considered the equivalent of a gold medal. These are his ratings and tasting notes of our Rioja wines:

2010 REMELLURI RESERVA: 96/100

Showing the class of the vintage, this Tempranillo-based wine is complemented by Garnacha and a comparatively high percentage of Graciano, which gives it good ageing potential. Subtle liquorice and Asian spices, bright acidity, attractive oak and a long, minerally finish. One of the best Remelluri Reservas. 2015-22

2010 GRANJA REMELLURI GRAN RESERVA: 96/100

Telma Rodriguez uses more Garnacha in his Gran Reserva, although this is still a rich wine, saturated in colour and flavour. Violets, plum and blackberry fruit, some fennel and thyme, refined oak and a chalky minerally backbone. A very impressive release. 2015-28

2012 REMELLURI BLANCO: 96/100

Telmo Rodriguez's mould-breaking white wine combines seven different varieties from the highest and coolest part of the estate. Summer flowers, apricot, pear, baking spices and a saline, oyster shell note: this is a stylish and highly innovative wine. 2015-18

GRANJA REMELLURI



THESE ARE EXTRACTS FROM DIFFERENT
WEBSITES AND REPORTS. FOR MORE DETAILS VISIT:

guiapenin.wine

robertparker.com

timatkin.com