

 Remírez de Ganuza

GRAN RESERVA 2012



TINTO GRAN RESERVA | **DOCa Rioja**

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

Blend | **90% Tempranillo**, 8% Graciano, 2% Viura & Malvasía skins.

38 months in new oak 225-litre barrels (88% French, 12% American).

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

Average age of vineyard | **More than 60 years old**.

Production | 237 magnums, 6.460 bottles.

Bottled | **April 2016**.

ELABORATION

During manual harvest, bunches are transported in 12 kg boxes to temperature-regulated cooling chambers and stored for 24 hours before fermentation.

The grapes are then manually selected on a sorting table. Each cluster is separated in shoulders and tips. This wine is made from destemmed Tempranillo shoulders.

The fermentation is performed in 7000-litre French oak vats, stainless steel and concrete tanks of various capacities and shapes.

Malolactic fermentation is performed in oak barrels.

Wine has been aged in 225-litre barrels for 38 months.