

Remírez de Ganuza Reserva 2016

Remírez de Ganuza - 75 cl.

This Old Vine Reserva is a real gem. All the features of a Gran Reserva.



Vinification

28 months of ageing in French and American oak barrels, 100% new.



Storage potential

Drink as from: 2024
Best moment: 2027-2032
Until: 2037



To serve

16-18°C. Decant during the first 6 years.



Trial analysis

Deep red colour, with a very slight touch of evolution. Elegant and complex bouquet; fruits, terroir, leather, warmth, grilled notes, you name it. Powerful, meaty, voluminous on the palate. With air, new dimensions appear continuously. A new style Rioja without any heaviness or over-extraction, well balanced and long in the finish. Refined and with a good ageing potential.

Description domain

Great wines are made in the vineyard - in Rioja too. Fernando Reminez de Ganuza has an open mind and a passion for the vineyard. When he walks in his vines, which is very often, he sees details others would not notice. This makes all the difference, and you can taste it in the wines, especially when there is a 20 year-old vintage in your glass.



Wine style:

Continental, elegant gourmet wine



Assembly

Tempranillo (90%), Graciano (8%), Malvasia, Viura



Region:

Pais Vasco



Appellation:

D.O.C. Rioja



Wine estate:

Remírez de Ganuza