

Remírez de Ganuza Gran Reserva 2015 Remírez de Ganuza - 75 cl.

One of the rarest wines of this great estate. This Gran Reserva is so in demand (for the 2004 was marked 100/100) that it has always been difficult to acquire. But we were able to secure a small allocation. A Gran Reserva worthy of its name.



Vinification

Like for the Reserva, the grapes are screened twice: first on a sorting table, then each bunch is cut in two and only the top part is used. Maceration and alcoholic fermentation take place in big wooden vats, then the malolactic fermentation takes place in French oak barrels, where the wine stays 36 more months. Then it is kept to rest for two years in bottles minimum. So this Grand Reserva does not leave the estate before 5 years after the harvest.



Storage potential

Drink as from : 2026
Best moment : 2028-2032
Until : 2040



To serve

Serve at cellar temperature, after decanting.



Trial analysis

Dark red colour with some evolution reflections. Elegant nose of red fruit and spices. Very elegant on the palate too, on spite of a powerful attack. The wood is very well integrated. A lot of body, structure and length.



Wine style:

Continental, elegant gourmet wine



Assembly

Tempranillo (90%), Graciano (10%)



Region:

Pais Vasco



Appellation:

D.O.C. Rioja



Wine estate:

Remírez de Ganuza

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.