

Remírez de Ganuza Blanco Reserva 2020 Remírez de Ganuza - 300 cl. (Doble Magnum)



Fernando has always had a majority of white grapes in his vineyards. Along the years, the quality of his white wines has regularly improved. And now his blanco is at the top of Rioja's whites. Since 2011, he has also been producing a white reserva. Both cuvées are on par with the best white Burgundies. The grapes come from a 600 m high vineyard in San Vicente de la Sonsierra, on clay and limestone soils.



Vinification

Harvested in small baskets, the grapes are screened on a table at the cellar, like the Spanish reds. After maceration and fermentation, come 6 months of ageing in French oak barrels, with steady bâtonnage, in closed circuit to avoid any contact with air. Fernando places the barrels on rotating racks so as to be able to move them round in order to mix up the lees with the wine.



Storage potential

Drink as from : 2023
Best moment : 2024-2028
Until : 2030



To serve

Serve chilled. Best decant in its younger years.



Trial analysis

The fantastic aromas of a great white Rioja, the perfect balance between malvasia and viura. Spices and floral notes respond to yellow and exotic fruit; one also remarks an elegant touch of wood which will get fully integrated into the wine in the future.



Wine style:

Continental, powerful gourmet wine



Assembly

Malvasia, Viura



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.