

Trasnocho 2016 Remírez de Ganuza - 75 cl.

Trasnocho means "wine of one night". A real fruit bomb!



Vinification

22 months of ageing in French new oak barrels.



Storage potential

15 years. Decant if served during the first 6 years.



To serve

Serve at 18°C, after decanting.



Trial analysis

Black as ink, no trace of evolution yet. Compact nose of ripe black fruit, cocoa. Expressive on the palate, with juicy tannins and red fruit, some acidity too, very Tempranillo. Good ageing potential. Quite long finish.

Description domain

Great wines are made in the vineyard - in Rioja too. Fernando Remirez 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, powerful gourmet wine



Assembly

Tempranillo (94%), Graciano (4%), Malvasia, Viura



Region:

Pais Vasco



Appellation:

D.O.C. Rioja



Wine estate:

Remírez de Ganuza