



Remírez de Ganuza, Blanco Gran Reserva "Olagar" 2016 Remírez de Ganuza - 75 cl.




The latest release by Remírez de Ganuza - a white wine, this time. It comes from a small vineyard in Samaniego, at 600m above sea level. Only old vines of viura (aka macabeo).

 **Wine style:**
Continental, powerful gourmet wine

 **Assembly**
Viura (100%)

 **Region:**
Pais Vasco

 **Appellation:**
D.O.C. Rioja

 **Wine estate:**
Remírez de Ganuza



Vinification

Harvested in small baskets. Double screening on tables, like the reds. After maceration and fermentation, the wine is aged for 18 to 24 months in French new oak barrels.



Storage potential

Drink as from: 2023
Best moment: 2024-2028
Until: 2032



To serve

We advise you to decant this wine and serve it in a large Burgundy-wine glass.



Trial analysis

The fantastic aromas of this wine are those of a great white Rioja, for sure, but also make one think of a great white Burgundy wine, on the nose and on the palate. Spicy and floral, at first, then fruitier in the nose (pear, apple, but also tropical fruit), with a nice touch of wood (soon to be perfectly integrated). Wide, powerful on the palate, but with a certain roundness. Nice, long and complex finish.

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.