

## Remírez de Ganuza

**GRAN RESERVA** 

Vintage: 2005

Type of Wine: Red

Region: D.O.C.Rioja

**Grapevarieties:** 90% Tempranillo, 10%Graciano

Alcoholcontent: 14,50%

**Ageing:** 39 months in 100%newFrench oak barrels.

Numberbottles make: 2400

Ratings: Robert Parker 94 pts

WineMaking: Manual harvest vineyardsare60 years old average, transport in

boxes of12kg thermoregulated specially designed cooling chambers during24hours (4-6degrees)prior fermentation. Selection of grape on tables and separation of shoulders and bunch tips. This wine is elaborated from destemmed Clusters shoulders. Fermentation in small French oak vats. Malolactic in

new French oak barrels

Color: Deep inky purple/black hue

**Nose:** The nose is very opulent and pure with macerated black cherries,

kirsch with a touch of peppermint..

**Palate:** The palate is full-bodied and very pure with dense,

saturated dark cherry, wild strawberry, a dash of white pepper and dark chocolate. The oak is firmly in the driving seat on the silky smooth finish with tantalizing blood orange

and spice on the aftertaste.