



# Remírez de Ganuza

<b>Vintage:</b>	2006
<b>Type of Wine:</b>	Red
<b>Region:</b>	D.O.C. Rioja
<b>Grape varieties:</b>	90% Tempranillo, 5% Graciano , 5% Viura-Malvasía
<b>Alcohol content:</b>	14,50%
<b>Ageing:</b>	24 months in new French 80% American 20% oak barrel´s.
<b>Number bottles Make:</b>	60.000
<b>Ratings:</b>	95 points Peñín
<b>WineMaking:</b>	Manual harvest vineyards are 60 years old average, transport in boxes of 12kg thermo regulated specially designed cooling chambers during 24 hours (4-6 degrees) 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 stainless steel tanks 7000 liter French oak vats
<b>Color:</b>	Glass-Coating opaque purple Color.
<b>Nose:</b>	Perfume floral, mineral, spice, & black fruit elements.
<b>Palate:</b>	Dense & packed, this structured but impeccably balanced offering will evolve for 10 years & have a 30+ year lifespan.

## Bodegas Remírez de Ganuza

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