



Remírez de Ganuza

SAMANIEGO



RESERVA 2009

TINTO RESERVA | **DOCa Rioja**

Alcohol content | **14.5%**.

85% Tempranillo, 10% Graciano, 5% Viura & Malvasía skins.

26 months in 225-liter barrels - French (95%) and American (5%) oak.

Sourced from | Selected parcels in the foothills of **Sierra Cantabria**.

Average age of vineyard | **More than 60 years old**.

Bottled | **April 2012**.

ELABORATION

Grapes sourced from vineyards with an average age of 60 years and low yields.

During manual harvest, bunches are transported in 12 kg boxes to temperature-regulated cooling chambers and stored for 24 hours before fermentation at 4C° - 6C°.

The grapes are then manually selected on a sorting table. Each cluster is separated in shoulders and tips. This wine is made from destemmed Tempranillo shoulders.

The fermentation is performed in stainless steel deposits and concrete tanks of different capacities and shapes. Malolactic fermentation is performed in barrel.

The wine has aged for 26 months in 225-litre oak barrels.