Remírez de Ganuza

SAMANIEGO

TRASNOCHO 2007

TINTO RESERVA | DOCa Rioja

14.5% abv

90% Tempranillo, 5% Graciano, 5% Viura & Malvasía skins.

20 months in 225-litre new French oak barrels.

Sourced from | Selected parcels in the **Sierra Cantabria** foothills. Average age of vineyard | More than **60 years old.**

17.315 bottles, 405 magnums.

Bottled | **September 2009.**

ELABORATION

Grapes sourced from vineyards averaging 60 years and low yields.

Through manual harvest, bunches are transported in 12-kg boxes to thermo regulated cooling chambers and stored for 24 hours before fermentation.

Grapes are manually selected on a sorting table, and each cluster is separated in shoulders and tips. This wine is made from destemmed Tempranillo shoulders.

The wine is obtained through an extraction system without oxidation or friction thanks to a ballon filled with water - a system developed and patented by the winery.

Fermentation in stainless steel deposits and concrete tanks of different capacities and shapes.

The wine has aged for 20 months in new French oak barrels.