



FINCAS de GANUZA

Vintage:	2008
Type of Wine:	Red Reserva
Region:	D.O.C. Rioja
Grape varieties:	90% Tempranillo, 10% Graciano
Alcohol content:	14%
Ageing:	26 months in new French 70% American 30% oak Barrels.
Number bottles Made:	35.000
Elaboration:	Hand-picking and manual selection of grape from vineyards of 25-40 years old average, transport in boxes of 12kg and thermo regulated in specially designed cooling chamber during 24 hours (4-6 degrees) prior fermentation. Second selection of grapes on tables separating shoulders from tips. This wine is elaborated from destemmed shoulders. Fermentation in small stainless steel tanks of 7.000 liters.
Colour:	Dense purple-colored .
Nose:	Aromas of pain grille, mineral, Asian spices & assorted black fruits.
Palate:	Big & Structured on the palate in the style of the Vintage, it will reward another 7 years of cellaring & cellaring prime drinking from 2016 to 2025.

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