



## REMÍREZ DE GANUZA BLANCO 2013

**Type of wine:** White Wine (barrel fermented)

**Region:** D.O.C. Rioja

**Grape varieties:** 70% Viura, 20% Malvasía, 10% White Garnacha & others

**Alcohol content:** 13,5%

**Ageing:** 9 months in new French oak barrels

**Wine making:** Manual harvest of grape from vineyards of 60 years on average in 12kg boxes and thermo regulated in specially designed cooling chambers during 24 hours (4-6 degrees) prior to fermentation. Selection of grape on tables and then extract the must flour in a macerator rotor. This wine has kept with its own leeds for 9 months in new barrels. It has been practiced "Botanage" for more sophistication.

**Colour:** lemon-yellow color with green hues; clean, bright and crystalline appearance.

**Nose:** a very fine high intensity nose with notes of fresh herbs, citrus and tropical fruit. All this is on a thin milky notes and delicate wood.

**Palate:** tasty with volume, balance and fine structure. It has a long and fresh finish with peaks salt accompanied by delicate notes of creamy oak.

Remírez de Ganuza Blanco is the new white wine of the winery. During the years of development our white wine, we have gained knowledge and have implemented the infrastructure process developed by us. An increase in the thoroughness and quality of the grapes has caused the wine evolves. From there, the decision to produce our REMIREZ WHITE GANUZA.