



Trasnacho

Vintage:	2009
Type of Wine:	Red Reserva
Region:	D.O.C. Rioja
Grape varieties:	90% Tempranillo, 5% Graciano, 5% Viura and Malvasía (skins only)
Alcohol content:	14,50%
Ageing:	24 months in New French Oak Barrels.
Number bottles Make:	11.200

Elaboration: Hand-picking and manual selection of grapes from vineyards older than 60 years old, 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. Just this wine is obtained through a unique system of extraction no oxidation nor friction, a system developed by this cellar.

Color: Intense cherry red color and purplish along the edge. Lively and clean with creamy, tinted tears.

Nose: Fine, intense nose, aromas of pomegranate, creamy oak, rounded and well integrated into red fruit. Reveals cigar box notes .

Palate: Full body with silky tannins, long length.

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