

THE 90+ SOCIETY



BY COLLIN WILLIAMS

WINERY SPOTLIGHT — BODEGAS REMIREZ DE GANUZA



The region of Rioja cannot help but be awe-inspiring. The history, the culture, the Sierra Cantabria Mountains creating a breath-taking backdrop, and the overall ambience all contribute to one of the most interesting places in the world. Within this unique microcosm of the Spanish wine world, there exist many outstanding wineries. Most of these wineries are single family owned who share many generations of experience in winemaking.

However, among the dozens (if not hundreds) of bodegas in Rioja there are a few that stand apart and are to be singled out as benchmarks for the quality of the region. Bodegas Remirez de Ganuza is just such a winery.

Fernando Remirez de Ganuza established the winery in the town of Samaniego which resides in the sub region of Rioja Alavesa. Dedicated to the absolute purity of fruit, the use of innovative practices to produce outstanding wines, and the idea of small allocations but high caliber wines, Remirez de Ganuza has made a mark in Rioja by which many others are taking notice and giving respect.

Praised by major publications throughout the world, this winery has been producing top rated wines year after year and is leading the way for innovative wine production in the region. In fact, there are two unique techniques that deserve attention. The first is the use of a water bladder in order to press the grapes through the use of gradual weight and disbursement. Through the use of this technique, the winery is able to create a gentle extraction from the grapes so as to avoid bruising, generate pure free run of juice, and control a precise concentration of weight as it is distributed throughout the cap. This method is used on the winery's "Trasnocho" offering and is done overnight in a matter of hours. This is important due to temperature fluctuations and exposure of the juice during fermentation.



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The second is what the winery refers to as the separation of tips and shoulders. Here, many hand selections are done on the sorting table where workers will divide a cluster of grapes by removing its tips (or feet) from the rest of the body (or shoulders). The tips are used in less expensive wines and will often undergo the process of carbonic maceration creating a wonderful, fruity wine. The shoulders of the clusters is where the flavors and polyphenols have been concentrated to the maximum. These grapes are used for the winery's premium selections.

We are very excited to be offering the wines of Remirez de Ganuza after a long hiatus. In fact, some of the wines listed here have never seen the Spec's shelves (nor any in Texas!). Only a limited quantity was purchased and I highly recommend you contact your local Spec's wine guru to acquire a few before we sell out. There are already standing orders! Cheers.



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Fincas de Ganuza Trasnocoche 2006 - \$117.49

93pts – Wine Advocate

Deep black cherry color with a purple red tinge around the rim of the glass and lots of legs. Aromas of blackberries and cocoa followed by sweet ripe fruit and spices. Marked toffee and smooth toasted flavors as it passes through your mouth. The finish is smooth and complex showing flavors of aniseed and wild berries.



Remirez de Ganuza Reserva 2004 - \$69.99

97pts – Wine Advocate

The 2004 Reserva, according to Remirez is "a great vintage, a lot of nerve, like 1994, that needed a long aging period". Opaque purple in color, it offers up a splendid bouquet of sandalwood, incense, Asian spices, balsamic, and black cherry. Layered, opulent, and impeccably balanced, it is a monumental effort.



Remirez de Ganuza Reserva 2005 - \$77.89

95pts – Wine Advocate

96pts – Wine Enthusiast; #8 in the Top 100 Wines of 2010

The 2005 Reserva has considerably more stuffing and should easily outdistance the 2006. It is a glass-coating opaque purple color with an already complex perfume of floral, mineral, spice, and black fruit elements. Dense and packed, this structured but impeccably balanced offering will evolve for 8-10 years and has a 30+ year lifespan.



OTHER SELECTIONS INCLUDE:

Fincas de Ganuza 2004 – \$41.79

(not yet rated)

90% Tempranillo, 5% Graciano, 5% Viura. 28 months in new oak cask. Good dark brilliantly cherry red color. Intense and complex aromas showing berry fruit with spicy vanilla and a very fine toasty component. Round, complex, well structured and well-balanced.



Remirez de Ganuza Erre Punto Blanco 2009 - \$24.99

(not yet rated)

40% Malvasia, 60% Viura. Pale gold with greenish hues. Notes of fresh fruit like peaches and apricot with hints of lemon zest and rose petals. Interesting are the nuances of canned peaches and burnt sugar. Pleasant fruity components in the mouth with a long slightly sweet finish.

