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RIOJA

— 2025 INDENT OFFER —

We are excited to present our 2025 indent offer on the premium wines of RIOJA. This is a region that is still heavily undervalued in the world of fine wine. Some of the finest examples are released with serious bottle age, so they drink fantastically as soon as you purchase them.

This shipment represents some of the most sought-after estates in Rioja;
C.V.N.E, Monopole, Viña Real, Imperial, Torre de Oña, La Rioja Alta, and Remelluri

We have brand new release wines going all the way back to 2011 in this offer. Top Rioja is as age-worthy as the great wines of Bordeaux and Burgundy, yet it flies under the radar compared to its more well-known peers. When you see the incredible reviews of these wines, it's clear that world class bottles can be procured for far less than a similarly rated French wine, and it's already been aged for you.

In recent years we have also started to see the modernisation of style and concepts in the Region. For almost 100 years Rioja relied on a hierarchy that valued blending and ageing above all else, now we are seeing the emphasis move to terroir. First the broad *Vino de zona* (Rioja Alta, Alavesa and Oriental, the latter until recently known as Baja); in 1999 the village-based *Vino de municipal* (there are 145 'recognised' villages); and most importantly, in 2017 the birth of the single-vineyard classification, the *Viñedo singular*.

Many of these special bottlings are only available to New Zealand in tiny quantities as low as 18x bottles.
Place your order as soon as possible as we may need to allocate some wines.

The new Rioja wines are expected to arrive in two shipments in Spring 2025.

- John Caro & Regan McCaffery



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RIOJA 2025 INDENT OFFER

TO ORDER, COMPLETE THE FORM ON THIS PAGE & RETURN TO WINE@CAROS.CO.NZ,
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/

WINE ORDER FORM	QUANTITY	PRICE* (In mixed 6+)
2020 CVNE Rioja Asúa Reserva		\$46.99
2018 CVNE Cune Rioja Gran Reserva		\$49.99
2022 CVNE Monopole Clásico Reserva Blanco Seco		\$49.99
2017 CVNE Viña Real Rioja Gran Reserva Especial		\$69.99
2019 CVNE Imperial Rioja Reserva		\$62.99
2018 CVNE Imperial Rioja Gran Reserva		\$130.00
2019 Torre de Oña 'Finca Martelo' Single Vineyard Rioja Reserva		\$74.99
2019 La Rioja Alta 'Viña Ardanza' Rioja Reserva		\$74.99
2016 La Rioja Alta 'Viña Arana' Rioja Gran Reserva		\$100.00
2011 La Rioja Alta Rioja 'Gran Reserva 890'		\$395.00
2020 Grandes Lindes de Remelluri Abalos 'Viñedos del Marqués de Largaña'		\$115.00
2020 Grandes Lindes de Remelluri San Vicente de la Sonsierra 'Jesusa Areta'		\$115.00
2020 Grandes Lindes de Remelluri Viñedos de Labastida 'Las Torcas'		\$115.00
2020 Grandes Lindes de Remelluri Viñedos de Pecina 'El Peciñero'		\$115.00
2017 Remelluri Rioja Reserva		\$69.99
2016 Remelluri Rioja "Granja Remelluri" Gran Reserva		\$140.00
2022 Remelluri Blanco		\$150.00

The new Rioja wines are expected to arrive in two shipments in Spring 2025.



2020 CVNE Rioja Asúa Reserva - \$46.99

A new wine for us! Asúa was born out of a desire to capture the essence of Haros' historic wines. Haro was the birthplace of modern Rioja in the 19th Century, and is home to some of the most important historic wineries, not only in Rioja, but in all of Spain. The Asúa project pays tribute to the founders of C.V.N.E., founded in Haro in 1879 by the brothers Raimundo and Eusebio Real de Asúa. They wanted to go a step further, with fastidious grape selection exclusively from our own grapes grown in Haro. Here the soils are calcareous and iron rich clay, the climate is continental with a marked Atlantic influence and the vineyards are located above 500 metres altitude.

"Asúa is a tribute to the Real de Asúa brothers, who founded C.V.N.E. The wines are made entirely from rigorously selected estate-owned grapes and are made in the Imperial winery. Hints of fresh olives, charcoal, stones and white pepper to the red plums and cherries. Juicy and expressive on the palate with a crunchy medium body and nice firmness. Linear and pretty long. Drink or hold."

93/100 [jamessuckling.com](https://www.jamessuckling.com), Zekun Shuai

"The 2020 Asúa Reserva was produced with grapes from red clay and limestone soils from their own vineyards in Haro. It fermented with indigenous yeasts in concrete and oak vats and matured in French oak barrels, half of them new, for 18 months. It feels quite classical but with fruit, and it's clean and tasty, with spicy oak and some chalky tannins. It has 14% alcohol, a pH of 3.65 and 5.4 grams of acidity. This is a little more modern and exuberant than the Imperial, which is more classical. It has a medium-bodied palate with good structure and abundant tannins. 35,000 bottles produced. Drink 2024-2029"

92/100 Parker's Wine Advocate, Luis Gutiérrez

"The 2020 Reserva Asua is 100% Tempranillo sourced from the Haro area in Rioja Alta, aged for 18 months in French oak barrels. With a dark garnet color, it exudes aromas of ripe black fruit soaring over a balsamic and wild herbal layer. Dry and juicy, the firm tannins are currently brand new. Over time, they will develop and soften in the bottle. Drink 2024-2034"

92/100 Vinous, Joaquin Hidalgo



2018 CVNE Cune Rioja Gran Reserva - \$49.99

"Spices, chocolate, vanilla and lots of vibrant, youthful plums, cherries and berries. A medium-bodied, very approachable Rioja with juicy fruit and fine tannins that make you want to drink a bottle. Such a pleasing, well-made and youthful gran reserva, Drink now or hold."

94/100 jamessuckling.com, Zekun Shuai

"Founded in 1879 in the Barrio de la Estación area in Haro, Rioja Alta, today CVNE is run by the fifth generation of the same family. The entrepreneurial family invested heavily in wine recently, expanding their influence inside Rioja and beyond—CVNE is now an icon in Spain. In Rioja, they use grapes from Rioja Alta and Alavesa, making reds with a classical profile and a nod to modernity. Their Gran Reserva stands out, with the modern influence coming through in the freshness of its fruit and creamy-textured palate. 85% Tempranillo, 10% Graciano and 5% Mazuelo from Rioja Alta, aged up to 24 months in American and French oak barrels. Aromas of plum and blackberry intermingle with herbal and oaky notes. Dry, creamy and chalky on the palate, it offers a fairly compact mouthfeel. This red wine presents a modern twist on the fruit-forward style, resembling more of a New World red than a classic Rioja.

Drink 2024-2034"

93/100 Vinous, Joaquin Hidalgo

"The 2018 Cune Gran Reserva was produced with grapes picked between the 8th and 26th of October, quite late into the season, reflecting a cooler year with frost and snow and a mild summer. The vegetative cycle was long, 180 days, and the final blend was 85% Tempranillo, 10% Graciano and 5% Mazuelo or Cariñena, mostly from their 70 hectares in Torremontalbo. The grapes fermented with indigenous yeasts in stainless steel and concrete after a 24-hour cold soak, and the wine matured in French and American oak barrels for 24 months. They bottled the wine with 14% alcohol, a pH of 3.6 and 5.76 grams of acidity. It has spicy notes from the oak, vanilla and coconut, and is aromatic and expressive, clean, with a classic Gran Reserve profile. 295,000 bottles produced. It was bottled in June 2021, and the bottles are kept for at least three years before they are released. Drink 2024-2034"

92/100 Parker's Wine Advocate, Luis Gutiérrez



2022 CVNE Monopole Clásico Reserva Blanco Seco - \$49.99

CVNE have been producing Monopole in Haro since the beginning of the 20th century. The name was registered back in 1915, making it the white wine with the oldest registered name in Spain. Since then, it has been one of CVNE's most prominent wines and a benchmark in households and hospitality. Monopole is made from viura grapes, and its French name denotes that the wine comes from a single vineyard, a term originating from Napoleonic times. 2014 marked a return to its former style, the very one that had earned this excellent white its great reputation. CVNE brought its historical winemaker Ezequiel García back to the winery, who had led wine production there for more than three decades. Known by the name of El Brujo (the wizard), he once again worked his magic with the re-edition of this 1960s Monopole, calling it Monopole Clásico.

"Honeysuckle, honey, pears and flint as well as almond paste. Medium body. Tight and focused with a richness, but not heavy. Nutty and honey flavors with just a hint of salted nuts. Viura. Aged eight months with some barrels under flor, like in fino Sherry. It offers a velvety texture with a refreshing core—a curious and tasty white. Drink or hold"

94/100 James Suckling

"The white 2020 Monopole Clásico Reserva (which now includes "Reserva" in the name, which it was before but it wasn't explicit on the label) replicates the wines from the 1960s, letting the juice settle in concrete and fermenting it in stainless steel, then matured in oak barrels and Sherry butts, where it matured for eight months. They are reducing the amount of Manzanilla they add to the wine, as they have managed to grow a veil of flor yeasts in the butts filled with Viura wine. The Sherry twang is even subtler than in the past. The wine has 13.5% alcohol, a pH of 3.34, 5.31 grams of acidity and a mellower mouthfeel than in previous years, but those Sherry notes grow with time in bottle. It's a lighter year (it shows the vintage), savory and different but subtler. 25,000 bottles produced. Drink 2023-2028"

93/100 Parker's Wine Advocate, Luis Gutiérrez



VIÑA REAL



2017 CVNE Viña Real Rioja Gran Reserva Especial - \$69.99

"A wonderfully classic, soft and enticing gran reserva that shows off the potential of this category. It offers spicy notes and red berry fruit with grippy tannins that provide structure. The balanced acidity drives the wine, which finishes with Rioja red berry fruity and red pepper. Very classy: un vino de siempre. Sourced from a number of top vineyards in Laguardia and Elciego, Rioja Alavesa, all small sites between 500m and 650m with vines aged more than 35 years. 95% Tempranillo and 5% Graciano, fermented in stainless steel tanks with native yeasts, aged for a minimum of 24 months in new and second-use French and American oak barrels, then left for a minimum period of three years in bottle before release. Drink 2025-2032"

95/100 Decanter, Beth Willard

"Complex and pretty profound nose with tapenade, savory mussels, dark mineral and a fine twist of spiciness and piquancy to the dark cherries here. Just a hint of vanilla. Medium- to full-bodied on the palate, showing excellent intensity, juiciness and firmness. Long, ripe and really balanced. Drink or hold"

95/100 jamessuckling.com, Zekun Shuai

"The 2017 Viña Real Gran Reserva is a classical Rioja Alavesa blend of 95% Tempranillo with 5% Graciano from their own vineyards. It matured in new and used barrels for two years and was racked every four months and no less than three in bottle. It has 13.95% alcohol, a pH of 3.54 and six grams of acidity. This is a textbook Gran Reserva; perhaps this year it shows a faster evolution, with notes of olives, with hints of mint, ripe but with acidity. It has a polished palate with fine-grained tannins and a very pleasant tactile sensation. It's ready but should also last. 30,000 bottles produced. Drink 2024-2034"

94/100 Parker's Wine Advocate, Luis Gutiérrez

IMPERIAL



The Imperial winery is a small and unique independent artisanal winery within the original CVNE facility in Haro, where the company was founded. It takes its name from a special bottling run for the English market in a bottle known as the Imperial Pint. This has been one of Spain's finest wines since 1920 and is only produced in years of exceptional harvests in Rioja: The winery's flagship Gran Reserva was ranked the world's best wine in 2013 by Wine Spectator, becoming the first Spanish wine to ever receive this accolade. The winery contains French oak vats of different capacities, and rigorous quality controls govern wine production. The wines are monitored using artisanal techniques adapted specifically for each plot. Barrels are aged inside their Eiffel facility, built by the popular architect's studio in 1909, just after he finished the famous tower in Paris.

2019 CVNE Imperial Rioja Reserva - \$62.99

"A precise, layered nose that shows excellent purity despite some sweet oak spices. More berry fruit comes out as you give it some time in the glass. Plums, cherries, red berries with dark mushrooms, cured meat, grilled spices, stones, vanilla and iodine. Juicy, spiced berries quickly tighten up on the medium- to full-bodied palate with dusty, powerful tannins, allowing it to expand into the finish. It grows on the palate and the creaminess is already chiselled. This will age beautifully in the next 10-15 years. Drinkable now, but better from 2026."

95/100 [jamessuckling.com](https://www.jamessuckling.com), Zekun Shuai

"The 2019 Reserva Imperial is a blend of 85% Tempranillo, 5% Garnacha, 5% Graciano, and 5% Mazuelo sourced from Villalba, Briones and Torremontalbo in Rioja Alta. Aged for 24 months in a combination of French (70%) and American (30%) oak barrels, this dark garnet wine reveals enticing aromas of blackberry and ripe plums from the Tempranillo, complemented by hints of hops and herbs from the other varieties. Dry, intense and juicy on the palate, it offers a fairly chalky and energetic mouthfeel. This is a classic Rioja with a nod to fruit-forwardness. Drink 2024-2040"

94/100 Vinous, Joaquin Hidalgo

"The 2019 Imperial Reserva was cropped from a very healthy year with good ripeness and balance, a powerful vintage with a 185-day vegetative cycle. They look for finesse, precision and power; a blend of Tempranillo and 15% Graciano, Mazuelo and Garnacha put through optical sorting and fermented in oak vats with yeasts selected from the Imperial vineyards and a 20-day maceration, then it matured in barrels, 70% French and the rest American, for 24 months. It has 14% alcohol and a pH of 3.61. It feels very classical, with finesse and power; balanced and serious. It has tannins that call for food. 150,000 bottles produced. Drink 2024-2031"

94/100 Parker's Wine Advocate, Luis Gutiérrez



2018 CVNE Imperial Rioja Gran Reserva - \$130.00

"The 2018 Imperial Gran Reserva was cropped from a year with the weather from yesteryear, a cold winter with frost, snow and abundant rain, a cool spring and mild summer that resulted in a long vegetative cycle of 180 days and a late harvest between October 8th and 26th. It has similar parameters to the 2017 I tasted next to it, with 14% alcohol, a pH of 3.55 and 6.03 grams of acidity, but it shows fresher. It feels very complete, fresh and vibrant, with more depth and tannin. It's still quite young and should develop nicely in bottle with that extra kick from the cooler year. It was a smaller crop, and they produced 56,000 bottles. It was bottled in July 2021. Drink 2025-2038"

96/100 Parker's Wine Advocate, Luis Gutiérrez

"Fresh blackberries, plums, smoked spices, graphite and cocoa powder. So juicy and firm, with fresh, abundant tannins coming from the fruit and spicy oak, but all woven in a fine-grained form, which clearly shows aging potential. Medium- to full-bodied with a very long finish. Try after 2026."

96/100 jamessuckling.com, Zekun Shuai

"Mouthwatering freshness supported by a firm acid verve and chalky tannins hold the core of prune, blackberry and black cherry with strength and ease. Powdery graphite, dark chocolate shavings, liquorice root, mocha and chocolate mousse build layers of broody complexity. CVNE's best vineyards in Rioja Alta provide the fruit for Imperial Gran Reserva – 85% Tempranillo, 10% Graciano and 5% Mazuelo in 2018, from Villalba and Torremontalbo. Fermentation with native yeasts was followed by malolactic in concrete vats, then the wine was aged for two years in 80% French and 20% American oak barrels, new and second-use, with racking every eight months, and further ageing in bottle before release. A wine that, still teasingly coiled, has a long time ahead of it. Drink 2025-2040"

95/100 Decanter, Ines Salpico



FINCA MARTELO



"Finca Martelo is produced with the grapes from Torre de Oña's oldest vines. It represents a departure to a slightly more modern style for this bastion of traditional winemaking. The results are brilliant and La Rioja Alta see Finca Martelo as being one of their prestige wines in years to come. Torre de Oña became part of the La Rioja Alta family in 1995 – it is situated in Rioja Alavesa subzone where the chalk soils and old vines lend themselves to a fuller, more modern style of wine. Although known for their ultra-traditional style at La Rioja Alta, the wine produced here blends the modern and traditional approaches, with the use of both French and American oak, and maturing the wine for a shorter period in oak (24 months) but still supported by manual rackings every six months, and the body amplified even further with weekly stirring of the lees. The wine is from a single 2 hectare plot at their Torre de Oña estate in Rioja Alavesa. La Rioja Alta have dedicated a considerable amount of time and money into perfecting the wine and this is the finest vintage of Martelo that they have released. They have spent 20 years identifying the best parcel of the estate – this is a true labour of love."

-Peñín Guide

2019 Torre de Oña 'Finca Martelo' Single Vineyard Rioja Reserva - \$74.99

"This is a more modern styled wine than the classic range from La Rioja Alta. The 2019 Finca Martelo comes from property planted with a blend of 95% Tempranillo and 5% Mazuelo, Garnacha and Viura at 630 meters in altitude that they only bottle in very good or excellent years. The 2019 was picked starting October 15th, and the destemmed grapes were put through optical sorting, a five-day cold soak and then fermented in stainless steel and went through malolactic in new French and American oak barrels. The élevage was in 80% American and 20% French oak barrels and lasted for two years, during which time it was racked four times. 2019 feels like a very complete harvest for Martelo; the wine is very harmonious and balanced, with power and freshness, intensity and persistence. The palate is surprisingly fresh, medium-bodied and fine-boned, clean and elegant. 80,000 bottles produced. Drink 2024-2032"

95/100 Parkers Wine Advocate, Luis Gutierrez

LA RIOJA ALTA

La Rioja Alta, S.A.



BODEGAS FUNDADAS EN 1890

“One of Rioja’s most famed bodegas, this 300-hectare estate was established in the heart of Haro in 1890. All of the vineyards are unsurprisingly in Rioja Alta itself. La Rioja Alta has a long-standing reputation for producing some of the region’s best, most traditionally made wines, across the range. Solid value is the rule here, from top to bottom. The entry-level wines are among Rioja’s best values. American oak is used exclusively, and its influence on the wines can be marked, even with age. While that style isn’t everybody’s cup of tea, Tempranillo fans of the old Rioja school, and there are plenty of them, are loyal followers of the estate with good reason. With more than 50,000 casks and 6.4 million bottles stored at any one time, La Rioja Alta is unique in their ability to supply large quantities of fully mature wines of world class quality.”

Vinous – Josh Reynolds

2019 La Rioja Alta ‘Viña Ardanza’ Rioja Reserva - \$74.99

“A super-classic and great interpretation of Rioja reserva, this offers all the appealing sweet red berry fruit and American oak with serious structure and balance. Soft and inviting, this is surely a reference for reserva wines in the region. A blend of 80% Tempranillo – from two vineyards in Fuenmayor and Cenicero, northern Rioja Alta – and 20% Garnacha from Tudelilla in Rioja Oriental, a 17-day fermentation was followed by ageing in American oak barrels from the producer’s own cooperage: 36 months for the Tempranillo and 30 months (in 20% new) for the Garnacha.

Bottled in December 2023. Drink 2025-2031”

94/100 Decanter; Beth Willard

“No 2018 was produced, so after the 2017 I tasted last year, we jumped to the 2019 Viña Ardanza Reserva, produced with a blend of 80% Tempranillo and 20% Garnacha. It fermented destemmed in stainless steel and aged in American oak barrels, 36 months for the Tempranillo and 30 months for Garnacha, and was blended before bottling. 2019 is a very good year for them, a small crop of powerful and concentrated wines when they produced all their brands, an exception. This is spicy, structured, balanced and powerful in this warm year, reaching the customary 14.5% alcohol and keeping a pH of 3.54 and 5.5 grams of acidity. It’s still very young and undeveloped, with the classical profile, generous in American oak aromas and flavors that should slowly integrate in the wine with years in bottle. For them, 2019 means a change in Ardanza, less spicy (but still quite spicy, with clove, vanilla and tobacco leaves) and with more fresh fruit from the Garnacha. But the year is a modern version of 2015. 500,000 bottles produced. No 2023 or 2024 will be produced either. Drink 2025-2038”

94/100 Parkers Wine Advocate, Luis Gutierrez



2016 La Rioja Alta 'Viña Arana' Rioja Gran Reserva - \$100.00

"Beautiful transparency here with fresh flowers, green tobacco, pine needles, crushed stones and sandalwood. Dark fruits in the center. Full-bodied with a wonderful balance of fruit and fine tannins as well as mineral, fresh bark and delicate purple fruit. Subtlety with energy. Youthful now and drinkable, but even better in 2026."

95/100 James Suckling

"The middle of a trio of so-called Mediterranean vintages, 2016 generally produced wines with good concentration and ageing potential. That's certainly the case with the impressive Viña Arana release, which shows impressive depth, energy and presence. Aged in La Rioja Alta's signature American oak barrels, it's a well judged blend of Tempranillo from three vineyards in Rodezno with grippy 5% Graciano from Fuenmayor. It has classic aromas of dried coconut, cinnamon and baking spices, plenty of acidity, undertones of baked earth and wild herbs, plum and red berry fruit flavours and graceful, fine-grained tannins. Very drinkable now, but will cellar well, as La Rioja Alta's wines so often do. Drink 2023-2032"

94/100 Tim Atkin MW

"The 2016 Viña Arana Gran Reserva from La Rioja Alta is a ripe wine, but also beautifully balanced. It is composed from a blend of ninety-five percent tempranillo and five percent graciano, with the wine raised for three years in used American oak barrels, with the average age of each cask three years of age at the outset. The bouquet is outstanding, offering up scents of black raspberries, cassis, cigar ash, cloves, fresh nutmeg, woodsmoke, a lovely base of soil, nutskin and coconutty American oak. On the palate the wine is pure, focused and full-bodied, with lovely depth of fruit, fine soil inflection, ripe, buried tannins and a long, tangy, complex and impeccably balanced finish. This is a lovely bottle of old school Rioja that is already drinking quite nicely at age eight, but it has a fine structural chassis and decades and decades of life ahead of it. 2024-2075."

93/100 John Gilman



"First made in 1890, the Gran Reserva 890 remains La Rioja Alta's flagship and most symbolic wine, produced only in vintages deemed of sufficient quality, from selected plots of bush-trained vines in Rioja Alta, aged no less than 50 years. The wine flew under the radar until recently. Ageworthiness, powerful classicism and scarcity (as an example, between 2005 and 2015, only four vintages – 2005, 2010, 2011 and 2015 – were produced) are among the reasons that collectors and investors finally caught up with it. The style of 890 remains very much its own, marked by the signature influence of American oak, imparted by barrels produced at La Rioja Alta's in-house cooperage from outdoor-aged wood. When producing wines such as 890 that ages for a total of 15 years in the winery, the work requires 'the differentiation between fashions and trends – the former are transient, while the latter endure'. This stance, and the uncompromising style of 890, is somewhat courageous, definitely against the zeitgeist, making one feel the privilege of tasting a slice of history."

-Decanter

2011 La Rioja Alta Rioja 'Gran Reserva 890' - \$395.00

"2011 is a forgotten vintage after the famous 2010, but you shouldn't forget it if you are a smart buyer. Aromas of vanilla, orange peel, black walnuts, truffles, toffee, black sesame, balsam and moss. So savory yet juicy and vibrant, with a long, long finish. So much pleasure here. A little less vertical than the 2010, but so linear and endless. Drink or hold."

98/100 [jamesuckling.com](https://www.jamesuckling.com), Zekun Shuai

"An impressive follow up to the 2010 release, produced in the warmer 2011 vintage, this cuvée of Tempranillo, 3% Graciano and 2% Mazuelo uses grapes from Briñas, Fuenmayor, Labastida and Villalba and is one of the glories of Rioja. Complex, balsamic and appealingly traditional, it has layers of clove, leather and tobacco leaf, some sweet Asian spices, and raspberry and wild strawberry fruit complemented by a volatile lift. Drink 2027 – 2040"

97/100 Tim Atkin MW

"After the otherworldly 2010 comes the 2011 Gran Reserva 890, their longest-aging red, matured in used American oak barrels for six years and produced just three or four times per decade. They need a very special selection of vineyards at higher altitude that take longer to ripen, and they don't do it fully every year. If they don't, the grapes go to Ardanza. It's mostly Tempranillo with 3% Graciano and 2% Mazuelo, with the Graciano vinified separately. 2011 was a warm and ripe year, but the wine has medium ripeness and 14% alcohol, with a pH of 3.7 and 5.8 grams of acidity. It has a tertiary nose, with notes of wet fur, leather, truffles, spices, earth and forest floor, decayed leaves and a hint of smoke. The palate was velvety, with fully resolved tannins and a long and very tasty finish. Drink 2024-2039"

96/100 Parkers Wine Advocate, Luis Gutiérrez

GRANDES LINDES DE REMELLURI



The Lindes de Remelluri wines are produced with grapes from external local grape growers from the neighbouring villages around Granja Nuestra Señora de Remelluri. Previously they have bottled six different wines from vineyards across six different villages, all made in the same way. It was a learning exercise to understand the character and differences between each of the villages. In 2020 they also bought grapes from different growers, including Marqués de Legarda from Ábalos. 2020 also sees the full release of the premium Grandes Lindes de Remelluri range. These are very special bottlings from truly exceptional vineyards, with the name of the plot or owner listed on the label. This project has been ongoing since 2011, but they never released any of the wines until now. But they still have all the previous vintages in their cellar! These are very rare wines. Only around 2500 bottles of each are made each year.

2020 Grandes Lindes de Remelluri Abalos 'Viñedos del Marqués de Largarda' - \$115.00

"This shows dark fruit with floral notes of violets and a hint of graphite. Medium- to full-bodied with firm, polished tannins, dark fruit character and a long, deep, persistent finish. This comes exclusively from a single, 72-year-old parcel in the village of Abalos and is a blend of mostly Tempranillo with a little Garnacha. Drink now or hold"

95/100 [jamesuckling.com](https://www.jamesuckling.com), Jacobo Garcia-Andrade Llamas



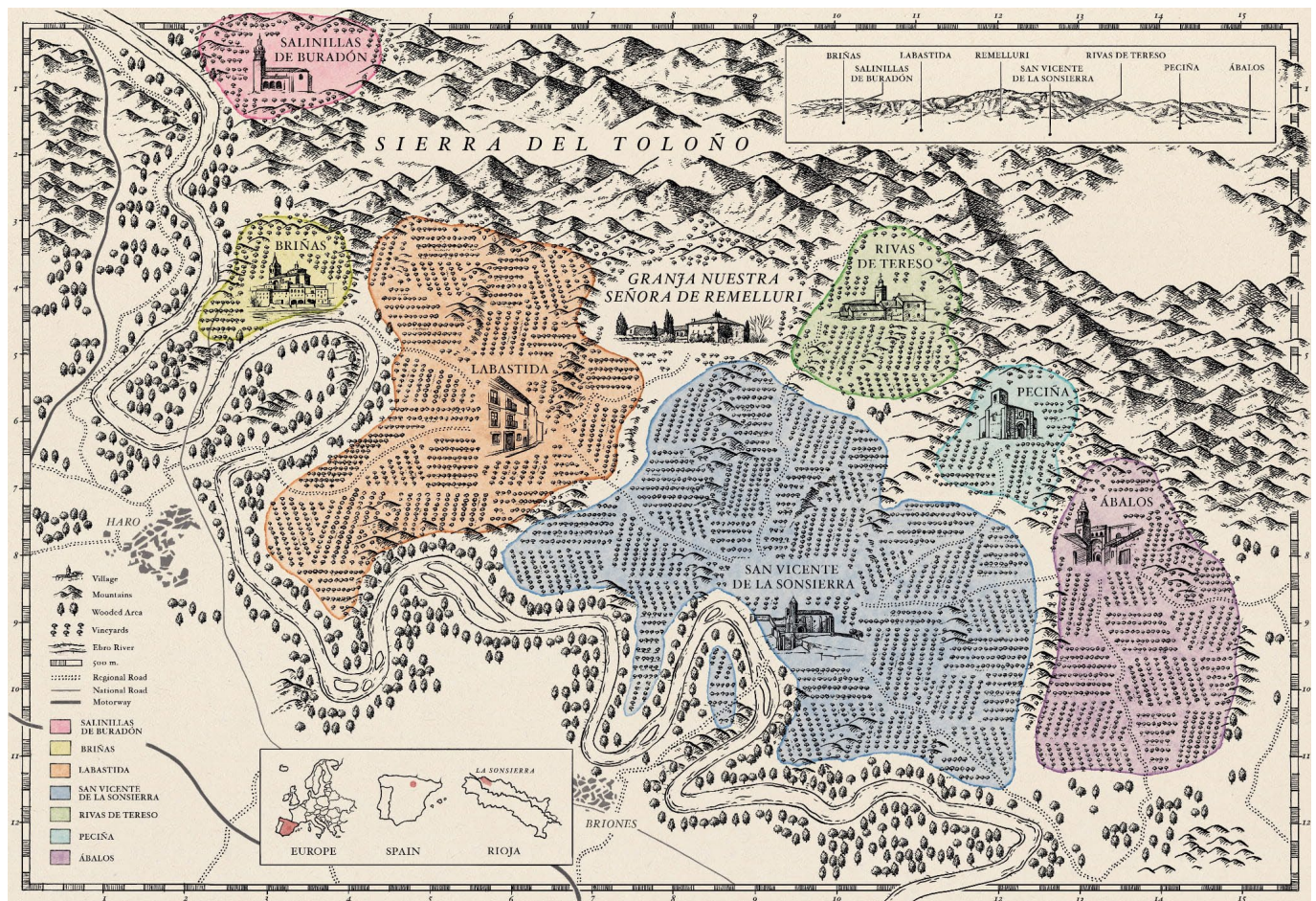
2020 Grandes Lindes de Remelluri San Vicente de la Sonsierra 'Jesusa Areta' - \$115.00

"This starts off quite reductive, with some grilled herbs, spiced berries and crushed dark minerals. Broad and dusty on the palate with abundant fine tannins and a lengthy finish. Substantial but not heavy. Drink from 2026."

95/100 [jamessuckling.com](https://www.jamessuckling.com), Zekun Shuai

"Jesusa Areta's red blend is the best of the Grandes Lindes de Remelluri wines to my mind. Sourced from a 90-year-old parcel of just 1.08 hectares in San Vicente de la Sonsierra, it's an assemblage of Garnacha, Tempranillo, Graciano and Mazuelo with effortless concentration, subtle, stony reduction, bramble, raspberry and black cherry intensity, a touch of oak and a refined finish. Drink 2026-2037"

95/100 Tim Atkin MW



2020 Grandes Lindes de Remelluri Viñedos de Labastida 'Las Torcas' - \$115.00

"The new 2020 Lindes de Remelluri Viñedos de Labastida is made with grapes from 11 grape growers in the village with different lieux-dits ranging from 440 to 710 meters above sea level, and the final blend was 89% Tempranillo, 6% Graciano and 5% Garnacha. The winemaking and aging were similar for all the wines to highlight the differences from the places, in this case, the character of Labastida, which is more floral and with more finesse than San Vicente, more serious, more delicate but not without clout. Drink 2024-2030"

94/100 Parkers Wine Advocate, Luis Gutiérrez (Cheaper 2020 village blend bottling)

2020 Grandes Lindes de Remelluri Viñedos de Pecina 'El Peciñero' - \$115.00

"The perfumed and floral 2020 Lindes de Remelluri Viñedos de Pecina is the smallest cuvée from a narrow amphitheater in the parish of San Vicente de la Sonsierra. It's a blend of Tempranillo with 25% Garnacha and therefore presented in a Burgundian bottle, reflecting the high percentage of Garnacha. It has notes of Mediterranean herbs, some coolness from the high altitude of the vineyards and some austerity in the tannins.

94/100 Parkers Wine Advocate, Luis Gutiérrez (Cheaper 2020 village blend bottling)



2020 Grandes Lindes de Remelluri Viñedos de Rivas de Tereso 'Ricardo Bravo' - \$115.00

Sourced from Ricardo Bravo's 1.2-hectare, old-vine parcel in decidedly chilly Rivas de Tereso, this red blend is dominated by Garnacha supported by Tempranillo and white grapes.

"Rivas de Tereso are parishes of San Vicente de la Sonsierra, but the difference with the 2020 Lindes de Remelluri Viñedos de Rivas de Tereso is that the vineyards are at higher altitude and the percentage of Garnacha is much higher here (38%), so there's more mountain character and more herbal notes in the wine. It has 57% Tempranillo and some 5% other varieties. Despite a moderate 13.95% alcohol, the nose shows good ripeness, and there is some wilderness here, perhaps a little more rusticity too.

The soils are very stony and rich in limestone, and the altitude gives the wine an austere twist. Drink 2024-2030"

94/100 Parkers Wine Advocate, Luis Gutiérrez (Cheaper 2020 village blend bottling)

REMELLURI



Remelluri was founded by monks in the 14th Century, although there is evidence dating even farther back of wine being made on these premises. Located in the town of Labastida, in some of the highest elevation vineyard sites in all Rioja. The vines changed hands a number of times over the years before being purchased by Jaime Rodríguez in 1967. In 2010, Jaime's son and daughter,

Telmo (one of Spain's most famous winemakers) and Amaia Rodríguez, took the reins of the estate and set about making a series of changes to showcase the potential and diversity of Remelluri's different terroirs, and ultimately reclaim Rioja's viticultural history. The first major change was to cut down the production of Remelluri wines by one third, restricting it to wines produced from the estate's own grapes. The wines made from grapes grown in the surrounding villages are now sold under the label 'Las Lindes de Remelluri', and are identified each by their village of origin. Remelluri organically farms their vines, incorporating some biodynamic principles and treatments, and is amongst the finest estates in Rioja. They are one of the few Rioja bodegas to boast real ageing pedigree (these wines age beautifully for many years, both Reserva and Gran reserva bottlings), as well as a clear intent to painstakingly, organically farm their prized vineyard holdings. Furthermore, owner Telmo Rodríguez has a creative spirit in the cellar, where there are always experimentations with different size barrels and foudres as applied to particular parcels and grape varieties.

2017 Remelluri Rioja Reserva - \$69.99

Remelluri Reserva is the original wine from Granja Nuestra Señora de Remelluri, sourced from the most important vineyards consisting of 153 plots in 25 sites at the contiguous property. Only indigenous varieties are used, planted as far back as 1918 through today, averaging 40 years old. The blend consists primarily of goblet-trained tempranillo, garnacha, and graciano varieties with an average yield of 29hl/ha. Bunches were hand-selected, placed in small boxes and taken directly to the winery. Whole clusters were destemmed and crushed, and the must was spontaneously fermented with indigenous yeasts in stainless steel tanks and old, open-top foudres. The wine was aged for 21 months in foudres and barrels of various sizes, then bottled unfiltered.

Remelluri Reserva is then aged in bottle for five years in the Remelluri cellar before release to the market.

"Complex and subtle, with savory grilled herbs, black cherries and a mineral and balsamic undertone. Very juicy, poised and effortless with fresh, velvety tannins that flow through the palate. Nothing flashy nor flattering here, rather it's fresh, dry and delicate with an ethereal and lingering finish. Precise, fine and "vulnerable." Super-delicious and drinkable now, but will hold, too."

95/100 jamesuckling.com, Zekun Shuai (2018 vintage)

The 2015 Remelluri Reserva was produced with Tempranillo, Garnacha and Graciano from their 86 hectares of vineyards. It's from an early harvest after a warm and dry year that achieved perfect ripeness with some rain at the end of the cycle. It fermented with indigenous yeasts in stainless steel and oak vats and matured in barrel for 21 months. It combines youth with development, power with elegance and comes through as clean and defined, with a medium to full-bodied palate, focused flavors and a dry but lively finish. Drink 2021-2030"

94/100 Parkers Wine Advocate, Luis Gutiérrez (2015 vintage)



2016 Remelluri Rioja “Granja Remelluri” Gran Reserva - \$140.00

Granja Nuestra Señora de Remelluri Gran Reserva is a top selection from only the best vintages, made in small quantities from the oldest and most important vineyards at the estate, representing the purest essence of the property. Granja is a high-altitude Rioja sourced from a selection of vineyards surrounding the winery and above into the Sierra de Toloño mountains, with a higher proportion of old garnacha vines planted from 680 to 780m.

Granja Remelluri delivers on the incredible, historic expectations while setting a new standard for ultra-elegant, terroir-driven Rioja from a single estate. It is built to improve in the cellar for many decades to come. Only indigenous varieties are used, planted from 1918, averaging over 70 years old. Spontaneous fermentation with indigenous yeasts in large, old barrels. Then aged for 30 months in one- to five-year-old French oak barrels and foudres, then a further six years in bottle before release.

“The 2016 Granja Remelluri Gran Reserva was produced with a blend of Tempranillo, Garnacha, Graciano and other grapes from their estate vineyards. It fermented with indigenous yeasts in open-top oak vats and matured in barrels of different origins and sizes. It has 14% alcohol and a pH of 3.56. This is classical and modern Rioja, a little bit the description of what Remelluri is, combining the best of the Riojan tradition but up to date. There is more freshness here than in the majority of Gran Reserva, with fruit and plenty of tannin with a dusty texture. It should age in bottle. Just 10,000 bottles produced. Drink 2022-2030”

95/100 Parkers Wine Advocate, Luis Gutierrez



2022 Remelluri Blanco - \$150.00

One of the world's most mythical and revered white wines. Remelluri Blanco is the historic estate's only white, and the reference standard against which all others are measured. This has been the passion project of Telmo Rodríguez since his early days as a winemaker, becoming one of the most coveted and sought-after wines in all of Spain. The story goes that, in the early 1990s, Telmo's father Jaime would never let him experiment with the red wines of Remelluri because the risk of failure was too great to make substantial changes. Instead, Telmo was given free rein to create a white expression of the Remelluri farm. He was inspired by his time spent learning winemaking in France with Gérard Chave in Hermitage, Clape in Cornas, and Château de Beaucastel in the southern Rhône. There, Telmo learned to make what he refers to as "human-scale wines" that spoke of people and place—wines with soul.

The blanco is assembled with an intriguing secret blend of up to 9 co-planted varieties (No Viura!) planted from 605m to 805m. The goal being to erase any varietal profile, ensuring the wine speaks only of the place, rather than any grape or process. We think some of these grapes are Viognier, Chardonnay, Moscatell, Sauvignon Blanc, Marsanne, Roussanne, and Garnacha Blanca. Each carefully chosen for its ability to reflect the terroir, and all are fermented separately with indigenous yeasts in tank and small oak vats, and matured in used barriques, foudres and concrete.

With Remelluri Blanco, Telmo has achieved something truly unique and singular, with each vintage coveted by the same collectors who search out Chave's Hermitage Blanc and Montrachet by Domaine Leflaive. This incredible aromatic white is marked by a zesty salinity, ample acidity, and a luscious texture. This is a very serious and complex wine, balanced and harmonious, combining power with elegance. The ripeness and concentration is coupled with tightness and freshness from bright acidity. It has Mediterranean notes but it's powerful and serious, more like an austere Hermitage or a top Meursault. Full-bodied yet precise and transparent with incredible length and finesse. A wine built to develop complexity over time; enjoyable young and as the years pass. This extraordinary Blanco is produced in tiny quantities, offered only to the best clients of Remelluri.

Bottles will need to be allocated.

"The white 2022 Blanco, produced with vines at high altitudes (between 605 and 805 meters above sea level). It's ripe, expressive and aromatic, with notes of acacia flowers, white fruit and pepper. It's tender and juicy, with spiciness and a creamy twist and ripeness reflecting the character of the very dry and warm year with 14.5% alcohol, a pH of 3.24 and 5.68 grams of acidity. It has a round and fleshy mouthfeel. It mixes varieties and different vinifications and matured in used barriques, foudres and concrete eggs for one year. Drink 2025-2034"

96/100 Parkers Wine Advocate, Luis Gutierrez

