

REMELLURI LINDES de REMELLURI VIÑEDOS RIVAS de TERESO RIOJA 2020





Original price was: \$61.99.\$51.99Current price is: \$51.99.

Product Code:	8648	Closure:
Country:	Spain	Unit:
Region:	Rioja	Volume:
Style:	Red	Alcohol:
Variety:	Tempranillo	Grape:







Cork

Each

750ml

14.0%

57% Tempranillo, 38%

Other

Click & Collect available

Garnacha, 5%

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TASTING NOTES

A gorgeous single-site wine from Rioja's specialist in terroir, Telmo Rodrigues. Rivas de Tereso is a tiny village of 30 inhabitants high in the mountains around San Vicente. Stony limestone and slow-ripening altitudes of 634-702m give an alpine clarity and Atlantic coolness to the Garnacha, which is captured beautifully in this relatively Garnacha-rich blend. A unique Rioja to decant now or cellar, the Rivas de Tereso is great for lovers of fine Rioja and lighter Grenache styles.

94/100 Zekun Shuai, JamesSuckling.com (2020 Vintage)

"Pretty profound nose with crushed stones, dried herbs and crushed blueberries. Dissolved, fine-grained tannins here with a full body and a lengthy, tightly wound finish. Drink or hold."

94/100 Luis Gutierrez, Robert Parker's Wine Advocate (2020 Vintage)

"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. 19,742 bottles



produced. It was bottled in May 2022. -- There is a big change in the range of Lindes, the wines produced with grapes from external local grape growers from the neighbouring villages. They have bottled six different wines from 2020, selecting grapes from six different villages. In 2020, they had two episodes of hail and they had to sort, select and discard, and they also bought grapes from different growers, including Marqués de Legarda from Ábalos. It was a learning exercise to understand the character of each of the villages in a journey that continues in 2021 and 2022, trying to enhance the differences between the villages with a simpler enology. Drink 2024 - 2030."

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