

# FLINT WINES

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**Thursday Offer.....**  
**April 16th 2009**

**2004 Remirez de Ganuza Rioja (Réserve)**  
**96 points (Parker)**  
**£210ib Per case of 6 bottles or 3 magnums.**  
**25 cases of 6 available.**

We are heading to Spain for this week's offer and are delighted to present one of Rioja's finest exponents. 2004 is a terrific vintage for Rioja and this progressive property has produced arguably its finest wine to date. Based in the town Samaniego, Fernando Remirez de Ganuza is a passionate man determined to make the best wines he possibly can. He owns 50 hectares of Tempranillo in the highly regarded Riojan sub-sector of Alava. Vines are old (averaging 60 years with the oldest almost 100 years old) and yields are low. Only the best grapes are used in his top wine, the rest filtering down into the '2<sup>nd</sup> wine', Fincas de Ganuza.

It has a sumptuous mix of tight, fresh, vibrant fruit and dense, smoky, rich dark flavours that excite with potential. There is excellent structure, fine tannins and a very controlled, long finish. This is serious Rioja that will age very gracefully. Robert Parker seems to like it, too judging by his notes below and 96 points!

"The 2004 Remirez de Ganuza is dark ruby-colored with a splendidly expressive perfume of pain grille, crushed stone, scorched earth, and assorted black fruits. Youthful and tightly wound on the palate, the wine has all the components for potential greatness. Dense, lengthy, and complex, with 6-8 years of cellaring this wine will be smoking! 96 points.

One of the quality leaders in Rioja, Bodegas Fernando Remirez de Ganuza has produced superb wines in the more difficult 2003 vintage and the idyllic 2004 vintage. Both vintages are composed of 85% old-vine Tempranillo, 10% old-vine Graciano, 3% old-vine Garnacha, and 2% other. The wines are estate grown and bottled from 4 parcels with age ranging from 34 to 97 years. The wine is aged for 2 years in French and American oak prior to being bottled unfined and unfiltered". Robert Parker.

The wine is currently lying at LCB. We suggest it should be kept for a few years before drinking. Offer is subject to availability.