

CASTELL DEL REMEI (D.O. Costers del Segre, Spain)



THE WINERY

Castell del Remei is located in Penelles (D.O. Costers del Segre, Spain) and was built in 1780. By the 19th century, they had 988 acres of local varietals of grapes, and were the first Catalan winery to sell "aged wine" on the market. They received their first award in 1887, the gold medal at the Brussels International Expo. In 1902, Castell del Remei established a guide for their workers on how to care and provide for the vineyards (*Manaments pels Mitgers*). It is a reflection of their admiration and respect for the vineyards, and soils, and consistency of the vineyard work. Castell del Remei is the 4th oldest brand in Spain.

The Castell del Remei estate currently consists of six adjoining buildings partially built underground to avoid temperature variations. Half of the winery is dedicated to barrel aging wines primarily in French oak barrels. The estate also includes a restaurant, a castle that was built in 1780, and a church devoted to the Virgin of Remei.

Today, Castell del Remei manages 345 acres of vineyards. They plant a mixture of grape varieties: Tempranillo, Garnacha, Syrah, Merlot, and Cabernet Sauvignon. The average age of the vines is 20 years old, while some garnachas are more than 40 years old.

The vineyards are located at 2,000 feet above sea level. The soil is mainly calcareous (chalky), but includes some limestone. There is marked diversity of the soils in the estate that contributes to the enormous wealth of nuances typical of Castell del Remei wines.

THE WINE

GOTIM BRU, 2016



- **Grapes:** 45% Tempranillo, 25% Garnacha, 13% Cabernet Sauvignon, 9% Merlot, and 8% Syrah.
- **Aging:** 10 months in primarily French oak barrels.
- **Taste:** Powerful, complex aromas: notes of red fruit preserves with lactic hints; toffee, sweet spices, and toasted notes evoke its time in cask. Aeration reveals mineral aromas, alongside biscuit notes, candied fruit cake, and hints of aromatic herbs. Sweet, voluptuous, mouth feel. Well-structured tannins fill the palate. Good acidity throughout, adding freshness. Very long, balanced finish with hints of dried fruit, and wafers.
- **Gastronomy:** Beef, lamb, spicy food, and tapas.
- **Color:** Black cherry, medium intensity, with garnet highlights.

CRITICS AND REVIEWS:

-eRobertParker.com, *The Wine Advocate*, May '11 gave **90 points** to 2009 Gotim Bru. "Aromas of underbrush, brier, spice box, lavender, and assorted black fruits leads to a mouth-filling wine with good balance, some complexity, and 1-2 year of aging potential (not that there is any reason to defer gratification)."