

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



THE WINERY

Castell del Remei is located in Penelles (D.O. Costers del Segre, Spain). The castle where the winery is located was built in 1780. By the 19th century, they had 988 acres of local grape varietals 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, soils, and consistency of the vineyard work. Castell del Remei is the 4th oldest brand in Spain.

Castell del Remei manages 345 acres of vineyards. Their vineyards have; Tempranillo, Garnacha, Syrah, Merlot, and Cabernet Sauvignon. The average age of the vines is 20 years old, while some Garnacha’s are more than 40 years old.

The vineyards are located at 2,000 feet above sea level and 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.

Map of Costers del Segre D.O.



GOTIM BRU, 2019



- **Region/ Sub Region:** Spain, Catalonia, Costers del Segre D.O.
- **Grapes:** 35% Garnacha, 35% Tempranillo, 15% Syrah and 15% Cabernet Sauvignon.
- **Soil:** Calcareous (chalky) with Limestone.
- **Vinification:** Harvested at the end September through October, all done by hand. Grapes are de-stemmed, gentle press and short maceration. Varietals fermented separately in stainless steel tanks.
- **Aging:** 8 months in primarily 225L French oak barrels.
- **Nose:** Powerful, complex aromas. Notes of red fruit preserves, toffee, sweet spices, herbs, and toasted notes evoke its time in cask.
- **Taste:** 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.
- **Color:** Black cherry, medium intensity, with garnet highlights.
- **Gastronomy:** Great paired with beef, lamb, spicy food, and tapas.

Gotim Bru translates to “a bunch of red grapes” in Catalan language.

CRITICS AND REVIEWS:

Doug Frost, Feb '22, Gotim Bru 2019 - “I ponder what American oak does. Despite so often resounding like a hammer, here it's sandalwood wisps, seeming to unify a disparate chorus of Garnacha, Tempranillo, Syrah, & Cab Sauv, more like a skillful conductor than a featured soloist.”

Dr. Owen Bargreen, Oct '21 gave 90 points, Gotim Bru 2018 - “This beautiful and red-fruit driven Grenache dominant blend shows off ripe red currants and tobacco leaf flavors alongside brisk acidity and a lengthy finish.”