



Blanco 2017

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARD

Miguel Merino «Blanco» comes from two very special vineyards: Mingortiz (planted in 1977) and La Loma (planted in 1946). Mingortiz is a 0,74 hectare slope facing East; only at the top end of the vineyard there are some Viura vines (0,20 ha). Up there, the soil is shallow, with great drainage and calcareous and clay composition. Its location, sun exposure and soil make this vineyard ideal to provide fresh and mineral Viura grapes. In La Loma vineyard (1,4 hectares at 534 metres of altitude), apart from the red Tempranillo and Garnacha vines we have a little treasure: a few vines of Garnacha Blanca that bring complexity, body and deepness to our white wine.

GRAPE VARIETIES

Viura from Mingortiz vineyard and Garnacha Blanca from La Loma; both were grafted into *Rupestris de Lot* rootstocks when planted (years 1977 and 1946).

WINE-MAKING

The grapes were harvested by hand early in the morning and then taken to the winery in small crates, where they were selected and pressed. After a 24h settling the must was racked into 2 500-litre barrels of French oak, where they went through the alcoholic fermentation.

AGEING

After the fermentation, the wine remained in the same 500-litre barrels on its fine lees for 10 months. We have selected the oak types and coopers that respect the identity of our wine.

BOTTLING

In September, 2018 we filled the 1,935 bottles of our second vintage ever of Miguel Merino Blanco.