



# Viñas Jóvenes 2017

D.O.C.A. RIOJA ALTA

*Miguel Merino*

## THE VINEYARDS

Old vines do not live forever. In order to have access to such special vines in the future as we do today, we planted in 2001 the vineyard of El Rincon, in the South of Briones. We have also planted some new vineyards which will become part of this wine until the vines are old enough to yield grapes for our Reservas.

## GRAPE VARIETIES

“El Rincón” is mostly planted with Tempranillo vines. Also, on the side with the best Sun exposition we have some plants of Graciano. Out of the three other vineyards, two are planted with Tempranillo and the other one with Garnacha.

## WINE-MAKING

The grapes were hand picked and transported in small crates so that they arrive to the winery in the best conditions. Once there, all the bunches were checked again in the sorting table. Fermentation took place in small vats of stainless-steel, at controlled temperature. For us elegance is much more important than strength, and we try to follow this policy at our fermentations.

## AGEING

The wine rested during 15 months in ‘second use’ barrels that were previously used for our Reservas, made with American oak staves and French oak heads. We top each barrel after six weeks to minimize its oxidation. The wine was then bottled and left to rest and develop for 18 months.

## BOTTLING

The 2017 vintage was a short one, due to the famous frost of April 28<sup>th</sup> and the severe draught of that Summer. We only filled 11,244 bottles and 378 magnum of our Viñas Jóvenes 2017.