

# La Ínsula Miguel Merino 2019

D.O.C.A. RIOJA ALTA

*Miguel Merino*



## THE VINEYARD

«La Ínsula» is a tiny little spot planted with Garnacha before the Phylloxera attack of the end of the 19th Century that we have started to work very recently. Here we find ungrafted vines on a sand bank beside the River Ebro and covering just above 1,000 square metres. This sandy soil prevented the vines from becoming affected by phylloxera.

## GRAPE VARIETIES

The grape Garnacha adapts to most climates and soils and provides very different wines. In many places it was planted for its resistance to heat and draught, while in some other parts they grow it for its strength to plagues as oidium. Garnacha behaves in really different ways depending on the soil it stands and on the yield. The grapes of La Ínsula vineyard are incredibly fine thanks to its sandy soil.

## WINE-MAKING

The harvest was done by hand in small crates to accomplish a total 700 kgs. Fermentation took place in a small stainless steel tank.

## AGEING

After fermentation, the wine was raked into a 500-litre oak barrel, where malolactic fermentation developed spontaneously. In total, the wine stayed in oak for 14 months.

## BOTTLING

We filled 630 bottles of our first vintage of La Ínsula, the 2019.