



Vitola 2017

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARD

Vitola Reserva comes from vines planted in a slope facing Northwest in the seventies. Its altitude and sun exposure lets us make this subtle, deep and balanced reserve wine. The vines were planted on bush in Briones in the 1970s. They are all placed on the slopes of those hills further away from the River Ebro –less fertile than the riverside.

GRAPE VARIETIES

Tempranillo (96%) and Graciano (4%).

WINE-MAKING

The grapes were collected by hand in small cases and selected at the sorting table. The fermentation took place at a controlled temperature of 28°C in small stainless-steel vats. Two short remontages (pumping over) were applied daily during the first stage of the fermentation. Malolactic fermentation started spontaneously and went through perfectly well right after the alcoholic fermentation.

AGEING

Two years in 24 barrels of French and American oak (30% new oak). Rackings every 6 months, keeping the bottoms apart. Every 2 months all the barrels were topped to avoid oxidation.

IN BOTTLE

7,056 bottles.