



Reserva 2017

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARDS

Balance and harmony are the key of a good Reserva wine. Nothing must be missing, but nothing should outstand: fruit, intensity, structure, longitude and personality must play in unison as a good orchestra. And that is what we pursue with this wine made from vineyards planted in the 60's in steep limestone slopes of Briones.

GRAPE VARIETIES

A classic coupage of Rioja Alta: Tempranillo (96%) and a bit of Graciano (4%) that brings fruitness and energy.

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. We don't pre or post macerate our grapes: we try to follow a controlled and gentle fermentation in small vats to keep all the subtle aromas and flavours from our vineyards. Malolactic fermentation in new oak barrels.

AGEING

Two years in 23 barrels (70% new) built by Murúa with American oak staves and French oak heads. The wine was raked every six months and the barrels were topped every six weeks to minimize its oxidation. The wine rested in bottle for three years before release.

IN BOTTLE

5,948 bottles and 378 magnum of our Reserva 2017, a year that will be remembered by the tremendous frost of April 28th, which brought our yielding to a 50% of a normal vintage.