



Gran Reserva 2018

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARDS

Our Gran Reserva 2018 comes from vineyards planted in the 1950s and 1960s in Briones, in slopes of limestone and clay soil composition at an altitude of 550 metres. We practice sustainable viticulture, with all work in the vineyards done by hand, without the use of herbicides.

GRAPE VARIETIES

Tempranillo and Graciano (4%).

THE VINTAGE

2018 was a very fresh year, with heavy rainfall during the Spring. We needed to be really careful with the vineyards, since fungus attacks were quite probable. Harvest was a generous one. The oldest vines achieved a fantastic quality, with concentration and freshness. For the youngest vineyards, green harvest was essential to reach good level of ripeness.

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, with frequent *remontages* (pumping over the must). For us elegance is much more important than strength, and we try to follow this policy at our fermentations. Malolactic fermentation took place in new oak barrels.

AGEING

Two years in 18 new French oak barrels, and a third year in used barrels. Topping every 6 weeks to minimize oxidation. Two years in bottle before release.

IN BOTTLE

We bottled 4,460 bottles and 378 magnum of our Gran Reserva 2018.