



Blanco 2023

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARD

Miguel Merino BLANCO is made from Garnacha Blanca and Viura grapes. The Garnacha Blanca comes from La Loma vineyard (1'4 ha planted at 534 metres of altitude in 1946) where –apart from the red Tempranillo and Garnacha vines- we have a little treasure: a few vines of Garnacha Blanca that give us grapes of floral aromas, great complexity, body and deepness. The Viura vines are spread among all our old vineyards, and therefore they are planted in very different soils. In 2023 we bought an old vineyard of Viura at El Toro (Briones), planted in 1977 on a red sand soil. So the proportion of Viura in our white wine is now 70%, with 30% Garnacha Blanca.

THE VINTAGE

2023 was not an easy year in Rioja Alta. After a dry Winter, Spring came with a number of rain storms that made us all work hard in our vineyards to avoid diseases. Summer was one of the driest, warmest ever, and many vines suffered from it. Then September came with heavy rainfall and many growers decided to pick their grapes to avoid risk of botrytis. It was a difficult harvest, and choosing the right moment of collection and a slow, thoughtful job at the sorting table were more crucial than ever. In the end we were able to obtain fruit driven, balanced wines with good concentration.

WINE-MAKING

We harvest, ferment and age each grape variety by separate. It is only before bottling that we blend them together. The grapes were harvested by hand early in the morning and then taken to the winery in small crates, where they were selected and pressed. After a 24h settling the must was racked into 500-litre barrels of French oak, where they went through the alcoholic fermentation.

AGEING

After the fermentation, the wine remained in the same 500-litre barrels on its fine lees for 10 months. We have selected the oak types and coopers that respect the identity of our wine.

BOTTLING

4,231 bottles of our Miguel Merino Blanco 2023, only the eighth edition of our white wine ever.