

# La Ínsula Miguel Merino 2022

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.

## THE VINTAGE

2022 was an extremely hot and dry year in Rioja Alta. We suffered the hottest month of June since there are records, and we didn't get any rain until mid-August. Harvest came really early in some of our neighbour villages but not so much for us. We started our harvest in Sept 21st, with long, sunny days and cool nights. In general terms, 2022 was a vintage of balanced wines for us, with acidities a bit low, content sugar levels, good fruit and concentration.

## WINE-MAKING

The harvest was done by hand in small crates to accomplish a total 700 kg. 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 739 bottles of our third vintage of La Ínsula, the 2022.