



Gran Reserva 2019

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARDS

Our Gran Reserva 2019 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

2019 was a low-yielding vintage, mainly due to a light frost in early May and a very dry and warm Spring. The weather during the harvest was just right, with long, sunny days and cool nights. 2019 is a very balanced, elegant vintage in Rioja Alta, with delicate fruit and ethereal wines.

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 17 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 4,171 bottles and 378 magnum of our Gran Reserva 2019.