



Reserva 2019

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.

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 27 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

We bottled 7,100 bottles and 378 magnum of our Gran Reserva 2019.