



# Blanco 2024

D.O.C.A. RIOJA ALTA

*Miguel Merino*

## THE VINEYARDS

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

2024 was marked by a spring frost that significantly reduced the harvest. The spring was very rainy and the warmth was slow to arrive, but August was extreme, with four consecutive heatwaves and no rainfall at all. Rain finally came in early September (70 liters in Briones), helping the vineyards to complete their ripening. Overall, the harvest was very small, but it produced well-balanced wines, with moderate alcohol levels, reasonably high acidity, fresh fruit, and depth. Wine-making

## 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 five 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

3,242 bottles of our Miguel Merino Blanco 2024, only the ninth edition of our white wine.