



# Gran Reserva 2020

D.O.C.A. RIOJA ALTA

*Miguel Merino*

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## THE VINEYARDS

Our Gran Reserva comes from very old vineyards planted on sandy soils in Briones. We practice sustainable viticulture, with all work in the vineyards done by hand, without the use of herbicides.

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## GRAPE VARIETIES

Tempranillo and Graciano (4%)

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## THE VINTAGE

2020 was not an easy year, with a very rainy Spring and early attacks of oidium and especially mildiu. After a stormy beginning, the Summer was dry and hot. Just when harvest was about to start cold winds and rain came from the North, and we won't forget the image of picking grapes with snow on the peaks. But the rain was welcome by the plants, and the grapes arrived in healthy conditions, with great concentration, low alcohol degrees and acidity and mature tannins.

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## 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.

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## AGEING

Two years in 15 new French oak barrels, and a third year in used barrels. Topping every 6 weeks to minimize oxidation. Two years in bottle before release.

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## IN BOTTLE

We bottled 3,824 bottles and 378 magnum of our Gran Reserva 2020.