



La Ínsula Miguel Merino 2023

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.

GARNACHA

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 drought, 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

2023 was not an easy year in Rioja Alta. After a dry Winter, Spring came with a number of rain storms that made us all work hard in our vineyards to avoid diseases. Summer was one of the driest, warmest ever, and many vines suffered from it. Then September came with heavy rainfall and many growers decided to pick their grapes to avoid risk of botrytis. It was a difficult harvest, and choosing the right moment of collection and a slow, thoughtful job at the sorting table were more crucial than ever. In the end we were able to obtain fruit driven, balanced wines with good concentration.

WINE MAKING

The harvest was done by hand in small crates to accomplish a total 700 kgs. Fermentation took place in a small stainless steel tank.

AGEING

After fermentation, the wine was racked into a 500-litre oak barrel, where malolactic fermentation developed spontaneously. In total, the wine stayed in oak for 14 months.

BOTTLING

We filled 644 bottles of our fifth vintage of La Ínsula, the 2023.