



# La Loma Miguel Merino 2023

D.O.C.A. RIOJA ALTA

*Miguel Merino*

## THE VINEYARD

La Loma was planted in 1946 and covers an area of 1.4 hectares. It is located in the southwest of the municipality of Briones, at an altitude of 534 meters above sea level. The vineyard is trained in the traditional bush-vine (gobelet) system on an east-facing slope with a 7% gradient. The planting density is 1.50 × 1.80 meters, resulting in 3,650 vines per hectare—well above what is typical for the area. The soils of La Loma are highly complex and diverse, both in composition and texture. There are steeper sections and others with deeper soils; areas that are predominantly calcareous and others that are more clay-rich, stonier, or even with outcrops of calcareous bedrock. It is a special site where the predominantly clay-limestone soils of the Sierra de Cantabria meet the clay-iron-rich soils of the Sierra de la Demanda.

## GRAPE VARIETIES

Three varieties were planted in La Loma: the White Garnacha Blanca (that we have used for our Miguel Merino Blanco), and the red Garnacha Tinta and Tempranillo, which were grafted into “Rupestris de Lot” rootstocks, very appropriate for the soil’s characteristics and most compatible with the Garnacha vines.

## 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 made by hand in small crates and all the grapes were reviewed again at the sorting table. Cold maceration for 3 days before starting the fermentation, which took place in a small stainless steel tank at controlled temperature. During the whole process our aim was to respect the subtle personality of this vineyard.

## AGEING

After its fermentation, the wine was transferred into 5 barrels of 500 litres of Frech oak, where malolactic fermentation developed spontaneously. Altogether the wine reposed for 14 months in barrel.

## BOTTLING

We filled 3,083 bottles of our ninth edition of La Loma, the 2023 vintage.

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