



Reserva 2020

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 stand out: 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

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.

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. We don't pre or post macerate our grapes: we try to follow a controlled and gentle fermentation in small vats to keep all the subtle aromas and flavours from our vineyards. Malolactic fermentation in oak barrels.

AGEING:

Two years in 28 barrels (70% new) built by Murúa with American oak staves and French oak heads. The wine rested in bottle for three years before release.

IN BOTTLE

7,487 bottles and 378 magnum of our Reserva 2020.