

# MIGUEL MERINO BLANCO

Miguel Merino



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Rioja DO
<b>GRAPE VARIETY</b>	80% Viura, 20% Garnacha blanca
<b>AGE OF VINES</b>	+65
<b>FARMING</b>	Manual harvest first thing in the morning.
<b>SOIL</b>	Chalky soil
<b>ALTITUDE</b>	550-600 m
<b>VINIFICATION</b>	Each variety is vinified separately until blended before bottling. Pressed grapes without destemming. Slow fermentation in four 500-litre French oak bocoys.
<b>AGING</b>	Aged for 10 months on its lees in the same bocoys, with batonages during the first weeks.
<b>ALCOHOL %</b>	13.5 %
<b>PAIRING</b>	Fish and seafood with citrus or creamy sauces.

## TASTING NOTES

Yellow color with green reflections. On the nose aromas of lemon peel, white flowers, brioche. On the palate freshness at the entrance, nerve and volume in its passage. Long finish, hints of apple, saline.

## RATINGS

- 94 Robert Parker ( Wine Advocate), vntg 2020
- 93 Robert Parker ( Wine Advocate), vntg 2018

