

VIÑAS JOVENES

Miguel Merino



COUNTRY	Spain
APPELLATION	Rioja DO
GRAPE VARIETY	Tempranillo, Graciano, Garnacha
AGE OF VINES	+20
FARMING	Manual harvest first thing in the morning.
SOIL	Clay-calcareous.
ALTITUDE	550-600 m
VINIFICATION	Hand-picked grapes in 15 kg boxes and checked at the selection table. Fermentation takes place in small tanks of stainless steel, temperature controlled. As usual in our winery, we prioritize elegance over power.
AGING	Aged for 12 months in second-use barrels, which previously contained our Reserva, made with oak staves. American and French oak tops. Refilling of barrels every six weeks to minimize oxidation. rounding in bottle at least 12 months before going to market.
ALCOHOL %	14 %
PAIRING	Perfect to pair with Iberic bellota Jamon, roasted lamb, grilled chicken, Manchego cheese, pork, beef, pastrami, barbecue.

TASTING NOTES

Cherry red color. Intense fresh red fruit (currants and cherries), with hints of spices (cinnamon and liquorice) and a balsamic background. Very balanced on the palate, with a predominance of fruit on a background of fine and light wood.

TASTING NOTES

91 Wine Advocate; vntg 2020
 90 Wine Advocate; vntg 2017

