

VITOLA

Miguel Merino



COUNTRY

Spain

APPELLATION

Rioja DO

GRAPE VARIETY

96% Tempranillo, 4% Graciano

AGE OF VINES

+50

FARMING

Manual harvest first thing in the morning.

SOIL

Clay-calcareous.

ALTITUDE

550-600 m

VINIFICATION

Harvested by hand in small plastic boxes, the grapes are transported to the selection table where we make sure that only the perfect clusters reach the fermentation tanks. We do not post macerate; we carry out a gentle fermentation and relatively short that respects the most delicate nuances of our grapes. Controlled fermentation at 26-28°C in tanks stainless steel, with several pumping over daily. Malolactic fermentation started spontaneously and proceeded without problems just after alcoholic fermentation.

AGING

Two years of aging in 24 French and American oak barrels (30% new). Long rest in bottle before going to market

ALCOHOL %

13,5 %

PAIRING

Perfect to pair with Iberic bellota Jamon, roasted lamb, grilled chicken, Manchego cheese, pork, beef, pastrami, barbecue.

TASTING NOTES

Cherry red color with bright hues. Complex aromas, ripe fruit, spices (cloves, pepper). On the palate liquorice, coffee, fresh and very long and balanced.