MISA & CUVÉE

CERRO LA ISA BLANCO

JUAN CARLOS SANCHA



COUNTRY Spain



GRAPE VARIETY

Garnacha Blanca, Viura, Malvasía, Turruntés.

ALC. % 13.5%

VINEYARDS

Age: More than 100 years old.
Soil: Calcareous and clay.
Sustainable farming. Harvested by hand in boxes of 15 Kg.

APPELLATION

Rioja DOCa

ELABORATION

After manual destemming, the grapes are pressed in a small vertical press. Subsequently, a static settling is carried out, carrying out the fermentation at 16° C, in new 500 liters barrels from one of the best oaks in France. Wine fermented in barrel, it remains 8 months in the barrel with the lees.

PAIRING

Rice dishes with fish, seafood and sushi, avocado and shrimp, bagel with smoked salmon, boiled lobster. Meat or tuna tartar.

TASTING NOTES

Notes of peach and biscuit stand out, with a very well integrated wood on the nose. On the palate it is very voluminous and glyceric, acid and fresh, with abundant structure and enormous persistence.

RATINGS

- **Wine of the year Tim Atkin** , vntg 2024
- **95 Tim Atkin** , vntg 2024, 2023, 2022, 2021, 2020
- **94 Robert Parker (WA)** , vntg 2019

LOGISTICS

6 PACK	VMF	EUROPALLET
32 x 28 x 20 cm | 10 Kg	108 cs 6 | 1110Kg | 145cm	108 cs 6 | 1080Kg | 205cm