MISA & CUVÉE

LA INSULA

MIGUEL MERINO



COUNTRY Spain



GRAPE VARIETY

100% Garnacha

ALC. % 14.5%

APPELLATION

Rioja DOCa

VINEYARDS

Age: Pre-phylloxera.
Soil: Sand and gravel.
Altitude (m): 550-600. Sustainable farming.
Manual harvest.

ELABORATION

The harvest was done by hand in small crates to accomplish a total 700 kgs. Fermentation took place in a small stainless steel tank. After fermentation, the wine was racked into a 500 liters oak barrel, where malolactic fermentation developed spontaneously. In total, the wine rested in oak for 14 months.

PAIRING

Cured meats, long slow cooked roasts of pork or lamb.

TASTING NOTES

The wine is explosive, floral and aromatic, combining freshness with Mediterranean aromatics. Great balance, purity and freshness, with very clean and pure flavors. This is beautiful, fine and elegant.

RATINGS

- **95 R. Parker (WA)** , vntg 2023
- **Wine of the year Tim Atkin** , vntg 2023
- **95 Tim Atkin** , vntg 2023
- **96 Tim Atkin** , vntg 2022, 2021, 2020
- **95 Vinous** , vntg 2022
- **94 R. Parker (WA)** , vntg 2022, 2020

LOGISTICS

6 PACK	VMF	EUROPALLET
31 x 27,5 x 19 cm 8,8 Kg	96 cs 6| 874,8Kg | 101cm	64 cs 6 | 563,2Kg | 101cm