MISA & CUVÉE

LA QUINTA CRUZ

MIGUEL MERINO



COUNTRY Spain

GRAPE VARIETY
100% Mazuelo

ALC. % 12.5%

VINEYARDS
Age: More than 35 years old.
Soil: Sandy loam and pebbles.
Altitude (m): 550-600.
Sustainable farming.
Manual harvest.



APPELLATION
Rioja DOCa

ELABORATION

The grapes were picked by hand and transported in small crates to the sorting table. Alcoholic fermentation in a small stainless steel tank at a controlled temperature of 24-25ºC, with little pumping over. The wine went through malolactic fermentation in two 500 liters French oak barrels and one concrete tank of 1,300 liters, where it stayed for 12 months.

PAIRING

Combines perfectly with main dishes such as stews, grilled and roasted red meats.

TASTING NOTES

On the nose it is clean, floral and very expressive of the variety. On the palate it has a medium body, easy palate, good balance, very fine tannins and a long finish.

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
- **94 R. Parker (WA)** , vntg 2022, 2021, 2019, 2018
- **94 Tim Atkin** , vntg 2021, 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