

Vitola Reserva



Miguel Merino



Rioja DOCa

RATINGS HISTORY

93 Tim Atkin
vntg 2017

91 Robert Parker (WA)
vntg 2017



GRAPE VARIETY

96% Tempranillo, 4% Graciano.

ALCOHOL %

14.5%

TERROIR

Age: More than 50 years old.

Soil: Slopes of limestone and clay.

Altitude (m): 550-600.

Sustainable farming.

Hand harvested.

VINIFICATION

Fermented at controlled temperature of 28°C in small stainless-steel vats. Two short remontages (pumping over) applied daily during the first stage of the fermentation. Malolactic fermentation started spontaneously and went through perfectly well right after the alcoholic fermentation.

AGING

Two years in barrels of French and American oak (30% new oak). Racking every 6 months, keeping the bottoms apart. Every 2 months all the barrels were topped to avoid oxidation.

PAIRING

A great accompaniment to dishes of veal, lamb and poultry.

LOGISTICS

6 pack | 31 cm x 27,5 cm x 16 cm | 8 Kg

VMF | 120 cs 6 | 990 Kg | 105 cm

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.