

MIGUEL MERINO BLANCO 2024



COUNTRY Spain

GRAPE VARIETY

80% Viura, 20% Garnacha Blanca.

ALC. % 13,5

VINEYARDS

Age: More than 75 years old. Soil: Sand, silt and clay with many pebbles. Altitude (m): 534. Sustainable farming. Manual harvest.



APPELLATION
Rioja DOCa

ELABORATION

We harvest, ferment and age each grape variety by separate. It is only before bottling that we blend them together. The grapes were taken to the winery in small crates, where they were selected and pressed. After a 24h settling the must was racked into 4,500 liter barrels o

PAIRING

Fish and seafood with citrus or creamy sauces.

TASTING NOTES

Yellow color with green reflections. On the nose aromas of lemon peel, white flowers, brioche. On the palate freshness at the entrance, nerve and volume in its passage. Long finish, hints of apple, saline.

RATINGS

- Wine of the year Tim Atkin , vntg 2024
- 95 Tim Atkin , vntg 2024
- 94 R. Parker (WA) , vntg 2024, 2023
- 96 Decanter , vntg 2023
- 94 Tim Atkin , vntg 2023, 2022
- 90 Vinous , vntg 2023
- 93+ R. Parker (WA) , vntg 2022
- 93 R. Parker (WA) , vntg 2019, 2018

LOGISTICS

6 PACK
31 x 27,5 x 19 cm |
8,8 Kg

12 PACK

VMF
96 cs 6l 874,8Kg |
101cm

EUROPALLET
64 cs 6l 563,2Kg |
101cm