

## MIGUEL MERINO GRAN RESERVA 2020



**COUNTRY** Spain

**GRAPE VARIETY**

96% Tempranillo, 4% Graciano.

**ALC. %** 14

**VINEYARDS**

Age: More than 70 years old. Soil: Slopes of limestone and clay. Altitude (m): 550. Sustainable farming. Manual harvest.



**APPELLATION**

Rioja DOCa

**ELABORATION**

Once there, all the bunches were checked again in the sorting table. Fermentation took place in small vats of stainless-steel, at controlled temperature, with frequent remontages (pumping over the must). Malolactic fermentation took place in new oak barrels. 3 years in 15 new French oak barrels. Topping every 6 weeks to minimize oxidation. 3 years in bottle before release.

**PAIRING**

Perfect pairing with Iberian acorn-fed ham, roasted lamb, beef wellington, fillet mignon, suckling pig and all important dishes.

**TASTING NOTES**

Shiny tile color with ocher tones on the edge. Fruit on the palate covered by a soft presence of vanilla and pepper. Elegant step on the palate with very soft, long and soft tannins.

**RATINGS**

- 94 Robert Parker (WA) , vntg 2020, 2019, 2016
- 94 Tim Atkin , vntg 2023, 2018
- 94 Vinous , vntg 2019
- 93 Tim Atkin , vntg 2019
- 92 Tim Atkin , vntg 2016
- 93 Robert Parker (WA) , vntg 2014

**LOGISTICS**

**6 PACK**  
32 x 23,5 x 16 cm |  
8 Kg

**12 PACK**

**VMF**  
120 cs 6  
990Kg

**EUROPALLET**  
96 cs 6  
768Kg