MISA & CUVÉE

CERRO LA ISA TINTO

JUAN CARLOS SANCHA



COUNTRY Spain



GRAPE VARIETY

100% Garnacha.

ALC. % 14%

APPELLATION

Rioja DOCa

VINEYARDS

Age: More than 100 years old.
Soil: Calcareous and clay.
Altitude (m): 700.
Sustainable farming. Harvested by hand in boxes of 15 Kg

ELABORATION

After manual destemming, the grapes are vatted in 500 liters French Tronçais oak barrels in which alcoholic fermentation and aging take place. After that, the wine remains in the barrels with the fermentation lees for 18 months. Aged 18 months in 500 liters barrels from one of the best oaks in France.

PAIRING

Any kind of cured meats, as well as with soups, stews, poultry, rice or cheeses.

TASTING NOTES

Its purple color stands out, of high intensity. Its fruity nose is reminiscent of liquorice and iodine. It has a very voluminous and complex structured palate, with silky and elegant tannins. It has a high balanced acidity and long persistence in the mouth.

RATINGS

- **94 Tim Atkin** , vntg 2023
- **96 Tim Atkin** , vntg 2022, 2021, 2020
- **94 Robert Parker (WA)** , vntg 2018

LOGISTICS

6 PACK	VMF	EUROPALLET
32 x 28 x 20 cm | 10 Kg	108 cs 6 | 1110Kg | 145cm	108 cs 6 | 1080Kg | 205cm