MISA & CUVÉE

MIGUEL MERINO BLANCO

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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 of French oak, where they went through the alcoholic fermentation.

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	VMF	EUROPALLET
31 x 27,5 x 19 cm 8,8 Kg	96 cs 6 | 874,8Kg | 101cm	64 cs 6 | 563,2Kg | 101cm