MISA & CUVÉE

MIGUEL MERINO GRAN RESERVA

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COUNTRY Spain



GRAPE VARIETY

96% Tempranillo, 4% Graciano.

ALC. % 14

APPELLATION

Rioja DOCa

VINEYARDS

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

ELABORATION

The grapes were hand-picked and transported in small crates so that they arrive to the winery in the best conditions. 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.

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

LOGISTICS

6 PACK	VMF	EUROPALLET
32 x 23.5 x 16 cm | 8 Kg	120 cs 6 | 990Kg| 105cm	96 cs 6| 768Kg| 121cm