

MIGUEL MERINO RESERVA

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COUNTRY Spain

GRAPE VARIETY

96% Tempranillo, 4% Graciano.

ALC. % 14.5

VINEYARDS

Age: More than 60 years old.

Soil: Slopes of limestone and clay.

Altitude (m): 550-600.

Sustainable farming, animal traction.

Manual harvest.

Sustainable farming, animal traction. Manual harvest.



APPELLATION

Rioja DOCa

ELABORATION

Hand-picked grapes were transported in small crates to the winery in optimal condition and rechecked on the sorting table. No pre- or post-maceration: gentle, controlled fermentation in small vats preserves vineyard aromas and flavors. Malolactic fermentation in new oak. Aged two years in 28 barrels (70% new) by Murúa, with American oak staves and French oak heads. Racked every six months and topped every six weeks to reduce oxidation.

PAIRING

An excellent red wine for dishes of roasted red meats, legumes and stews. It also combines very well with starters of sausages, ham, Iberian and cured cheeses.

TASTING NOTES

Attractive garnet color, clean and bright. The nose shows ripe red and black fruit with subtle sweet, pastry and toasted notes from long barrel aging. Wide and very tasty on the palate, with firm tannins and a long finish.

RATINGS

- 93+ R. Parker (WA) , 2020
- 94 Tim Atkin , vntg 2020, 2019
- 93 Vinous , vntg 2019
- 93 R. Parker (WA) , 2019
- 93 Tim Atkin , vntg 2018
- 94 R. Parker (WA) , vntg 2018
- 94 Tim Atkin , 2019
- 93 Vinous , 20194

LOGISTICS

6 PACK
3 l x 27,5 x 16 cm |
8 Kg

VMF
120 cs 6 | 990Kg |
105cm

EUROPALLET
96 cs 6 | 768Kg |
121cm