MISA & CUVÉE

VIÑAS JOVENES

MIGUEL MERINO



COUNTRY Spain

GRAPE VARIETY

Tempranillo, Graciano, Garnacha.

ALC. % 14.5

VINEYARDS

Age: More than 20 years old.
Soil: Slopes of limestone and clay.
Altitude (m): 550-600.
Sustainable farming.
Hand harvested.



APPELLATION

Rioja DOCa

ELABORATION

Fermentation takes place in small vats of stainless steel at controlled temperature. As usual, we prioritize elegance over strength. Aged 12 months in second-use barrels which previously contained our Reserva, made with American oak staves and French oak heads. We top each barrel after six weeks to minimize its oxidation. The wine was then bottled resting 12 months before release.

PAIRING

An exceptional accompaniment for all types of dishes based on red meat (roasted and grilled) and traditional stews.

TASTING NOTES

Cherry red color. Intense fresh red fruit (currants and cherries), with hints of spices (cinnamon and liquorice) and a balsamic background. Very balanced on the palate, with a predominance of fruit on a background of fine and light wood.

RATINGS

- **92 R.Parker (WA)** , vntg 2023
- **92 Tim Atkin** , vntg 2023
- **91 Tim Atkin** , vntg 2022, 2021
- **91+ R. Parker (WA)** , vntg 2022
- **91 Vinous** , vntg 2020
- **91 R.Parker (WA)** , vntg 2020

LOGISTICS

6 PACK	VMF	EUROPALLET
32 x 23.5 x 16 cm	120 cs 6	96 cs 6
8 Kg	960 Kg	768 Kg