MISA & CUVÉE

# VITOLA RESERVA

## MIGUEL MERINO




**COUNTRY** Spain

**GRAPE VARIETY**

96% Tempranillo, 4% Graciano.

**ALC. %** 14.5

**VINEYARDS**

Age: More than 50 years old.
Soil: Slopes of limestone and clay.
Altitude (m): 550-600.
Sustainable farming.
Hand harvested.




**APPELLATION**

Rioja DOCa

**ELABORATION**

Fermented at controlled temperature of 28°C in small stainless-steel vats. Two short remontages (pumping over) applied daily during the first stage of the fermentation. Malolactic fermentation started spontaneously and went through perfectly well right after the alcoholic fermentation.

**PAIRING**

A great accompaniment to dishes of veal, lamb and poultry.

**TASTING NOTES**

Cherry red color with bright hues. Complex aromas, ripe fruit, spices (cloves, pepper). On the palate liquorice, coffee, fresh and very long and balanced.

**RATINGS**

- **93 R. Parker (WA)** , vntg 2021, 2014
- **93 Tim Atkin** , vntg 2021, 2019
- **94 Vinous** , vntg 2019
- **94 R. Parker (WA)** , vntg 2019, 2016
- **94 Tim Atkin** , vntg 2018
- **92 Tim Atkin** , vntg 2016

**LOGISTICS**

| 6 PACK | VMF | EUROPALLET |
|---|---|---|
| 32 x 23.5 x 16 cm<br>8Kg | 120 cs 6 \| 990Kg \|<br>105cm | 96 cs 6 \| 768Kg \|<br>121cm |