

MIGUEL MERINO GRAN RESERVA 2000 Only in the great vintages we select the best bunches from our oldest vines to make our Gran Reserva. Dark and intense red colour, aromas of apricots, plums, spices, tobacco and cacao, on the palate it is balanced, elegant and long.



TECHNICAL DETAILS

Origin: Briones, La Rioja Alta, D.O.C Rioja..

Grape varieties: Mainly Tempranillo, with 4% Graciano.

Vines: From two vineyards in Briones, one being 36 years-old and the other, 54 years-old, planted in slopes facing South-West in low-yielding calcareous soils.

Alcoholic grade: 13,5 % vol.

Wine making: All the grapes are hand-picked in small cases to let the fruit arrive at the winery in the best conditions. Once there, the grapes are placed in a sorting table where any imperfect grain is rejected. Alcoholic fermentation went through at 30° C., with frequent “remontages” and “bazuqueos” for more than two weeks. Malolactic fermentation started spontaneously and finished perfectly well. Gentle clarification before going into the barrels.

Ageing: The wine was matured for 30 months in 17 new barrels of Allier oak and 9 of American oak. It has rest for more than 5 years in bottle before release.

Racking: Racked every six months, each barrel was topped with the same wine every two months in order to avoid oxidation.

Suggestions: We have noticed a remarkable development of the aromas and flavours of this wine when opening it an hour in advance or when decanting it.

Total Production: 4,382 bottles and 1,227 magnum.