

D.O.C. RIOJA
MIGUEL MERINO GRAN RESERVA 1994



TECHNICAL DETAILS

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

Grape varieties: Mainly Tempranillo, and Graciano

Vines: All of them over 33 years old, grown in Briones.

Alcoholic grade: 13,2% vol.

Total acidity: 5,57 grams/litre, in tartaric.

Wine making: Alcoholic fermentation at a constant and controlled temperature between 29°C and 30°C, with indigenous yeast. Frequent "remontages" and "bazuqueos" made by hand. 23 days maceration. Malolactic fermentation started spontaneously and continued perfectly at a temperature of 19,5°C. It was decanted and racked to a 20 million litres oak vat, where the wine rested for 19 months.

Clarification: Before wine racked to the barrels, using the white of fresh eggs.

Ageing: In twelve French Allier oak new barrels and another four fine American oak casks, made by Murúa, probably the best coopers in Spain.

Racking: The wine was racked to a clean barrel every six months. In order to avoid oxidation every 8 or 9 weeks we topped up each single barrel with exactly the same wine.

Bottling: In January, 2000, we bottled, unfiltered, 3,441 bottles, 540 magnum, 20 double-magnum and 9 big bottles of different capacities of our first Gran Reserva ever.

Harvest: To many wine experts, 1994 is Rioja's best vintage ever since mythic 1964. It was marked by a very hot summer, with some storms that brought sufficient rain for a normal development of the growth cycle in Rioja Alta. The grapes arrived at the winery in a perfect state of health and the ideal degree of ripeness to make wine. They presented the best conditions we could expect for making our first wine ever.