



D.O.C. RIOJA **MIGUEL MERINO GRAN RESERVA 1995**

TASTING NOTES

EYE: Deep, dark red cherry colour.

NOSE: Ripe red berries, spices (white pepper)

PALATE: Plums and ripe fruits. Balsamic, with vanilla and coconut coming from the oak. Long and elegant.

TECHNICAL DETAILS

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

Grape varieties: Tempranillo (96%), Graciano (3%) and Mazuelo (1%).

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

Alcoholic grade: 13,5% 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". 23 days maceration. Malolactic fermentation started spontaneously and went through perfectly well at a temperature of 19,5°C.

Clarification: With the white of fresh eggs before it was racked to the barrels.

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

Racking: The wine was racked to a clean barrel every six months. We topped each single barrel every 8 or 9 weeks to reduce oxidation, using exactly the same wine.

Vintage: 1995 was rated as "Excellent" by Consejo Regulado D.O.C.Rioja.

