

**MIGUEL MERINO GRAN RESERVA 1996** Only in the great vintages we select the best bunches from our oldest vines to make our Gran Reserva. This is a wine of red cherry **colour** with dark garnet tones; in nose you can receive **aromas** to ripe red berries, dry plums and flowers; vanilla, toffee and coconut coming from the oak, and spicy and balsamic notes (pepper, liquorice and clove). In **mouth** it is soft but intense; with gentle, fine tannins, and mature fruits with a velvet feel. It is very well structured and balanced, with a long, intense and elegant finish.



#### TECHNICAL DETAILS

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

**Grape varieties:** Mainly Tempranillo, with 3% Graciano and 2% Mazuelo.

**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,% 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 over two years in new barrels (12 French oak and 4 American). It has rest for more than 3 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:** 4,792 bottles.