

MIGUEL MERINO GRAN RESERVA 1998 Only in the great vintages we select the best bunches from our oldest vines to make our Gran Reserva. A lively wine with a dark red cherry colour. On the nose there are aromas of fresh fruits, spices and balsamic herbs, with an intense and velvety texture on the palate and a long, balanced finish.



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: 13,0 % 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 27 months in 16 new barrels of Allier oak and 10 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: 4,060 bottles.