

MIGUEL MERINO RESERVA 2000 is a wine which reflects the special soil from which it has sprung as well as the Atlantic climate of the Rioja Alta. A dark red cherry **colour**, with vibrant hints. Ripe fruits **aromas** of blackberry and plums; hazelnuts and spices (mint, tobacco, pepper). Sweet tannins and ripe fruit in the **palate** are enhanced by the complexity of the oak. Elegant, balanced and long.



TECHNICAL DETAILS

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

Grape varieties: Mainly Tempranillo (95%), and Graciano.

Vines: Average age nearly forty years, from Briones.

Harvest: All the grapes are collected in small cases and placed in the sorting table, where any imperfect grain will be rejected. Harvest took place in the first two weeks of October.

Wine making: Alcoholic fermentation at 30°C., with frequent “remontages” and “bazuqueos” (pushing the cap down) during over two weeks. Malolactic fermentation started spontaneously and evolved perfectly well. Gentle clarification before going into barrels.

Ageing: Twenty eight months in 61 new American oak and 27 new Allier French oak barrels, made by Murúa, probably the best coopers in Spain. The wine was racked every six months, each barrel being topped with the same wine every two months to minimize oxidation.

Bottling: We filled 26,312 bottles of our Reserva 2000 in January, 2003.

Alcoholic grade: 13, 2 % vol.

Total acidity: 5,6 grames / litre, in tartaric

pH: 3,58