



MIGUEL MERINO RESERVA 2001 brings back the elegance and balance of the best Reservas from the Rioja Alta region.

Grapes: Mainly Tempranillo (96%), and a bit of Graciano.

Vines: Very old vines –over 40 years average- planted in white, calcareous soils in Briones.

Harvest: All the grapes are hand collected and transported into the winery in small cases. We have no hopper to download the grapes: they are all placed in a sorting table where we reject any damaged grain.

Wine making: Alcoholic fermentation at controlled temperature (around 30°C), with frequent remontages for over two weeks. Malolactic fermentation started spontaneously and went through in the same tanks. Gentle clarification before racking the wine into the barrels.

In oak: 25 months in 61 new barrels made by Murua Cooper. We blend American oak for the staves and French oak for the bottoms. Rackings every 6 months, topping each barrel every 6 weeks to reduce oxidation. Clarification with the white of fresh eggs.

In bottle: We bottled, unfiltered, 18,246 bottles of our Reserva 2001 in April, 2003.

Alcoholic grade: 13,61 % vol.

Total acidity: 5,6 grams/litre, in tartaric.