



MIGUEL MERINO RESERVA 2003 Some warm vintages as this of 2003 can be most interesting in Rioja Alta, specially when you count on old vines, which stand higher temperatures and draught. This is one of our most intense and fruit-driven Reservas ever, with a shorter rest in oak. Only 8,012 bottles.



TECHNICAL DETAILS

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

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 hoper 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: 16 months in 27 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, 8,012 bottles of our Reserva 2003 in Spring, 2005.

Alcoholic grade: 13,5 % vol.