



**MIGUEL MERINO RESERVA 1994** is the first wine ever made by Miguel Merino. A red ruby colour wine, intense and deep, with full of life shades. The nose is marked by red fruits (mazzard cherries, cranberries) to crystallized black fruits. Pleasant spicy notes. In mouth it has got an incisive and brave beginning, with polished and tasty tannins. Full of life. Fresh lactic tones, plums and hazelnuts. Long, intense and elegant.

#### **TECHNICAL INFORMATION**

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

**Grape varieties:** Mainly Tempranillo (96%), and Graciano.

**Vines:** All the vines are very old (over 33 years) and planted in Briones, Rioja Alta.

**Harvest:** All the grapes are picked in small cases and the fruit arrives at the winery in perfect conditions. The bunches are then placed in a sorting table, where we reject any doubtful grain.

**Wine making:** Alcoholic fermentation at a constant and controlled temperature between 29° and 30° C, with autochthonous yeasts. Frequent “remontages” and “bazuqueos” made by hand. The time of maceration is 23 days. Malolactic fermentation started spontaneously and went through perfectly at a temperature of 19,5° C.

**In oak:** Gentle clarification with the white of fresh eggs before racked into barrels. The wine has rested in sixty American oak new barrels and thirty of French Allier oak. Rackings every 6 months. In order to avoid oxidation, we refilled to the top every single barrel every 8 or 9 weeks.

**Production:** 26.813 bottles.

**Alcoholic degree:** 13,2 % vol.

**Total acidity:** 5,57 grames/litre, in tartaric.