



MIGUEL MERINO RESERVA 1995 is the second wine ever made by Miguel Merino. A red garnet colour wine, intense and deep, with vibrant shades. The nose is marked by red berries to crystallized black fruits. Spicy notes. Firm tannins, with a fresh, balsamic entrance. Minerals and mature fruits. Long, intense and elegant.

TECHNICAL INFORMATION

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

Grape varieties: Mainly Tempranillo, with Graciano (3%) and Mazuelo (1%).

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: In January 1997 the wine was transferred from oak vats into sixty new American oak barrels and 28 barrels of French Allier oak. Racked every six months. In order to avoid oxidation, we refilled to the top every single barrel every 8 or 9 weeks.

Production: 26.239 bottles.

Alcoholic degree: 13,5 % vol.

Total acidity: 5,7 grames/litre, in tartaric.