

TASTING NOTES

EYE: Dark cherry colour, with bright terracotta touches that promise a long shelf life.

NOSE: Ripe blackberries, with fresh notes of wild red berries and a balsamic touch (licorice and anise) Toasted hazelnuts, pastry. Apricots.

PALATE: Fresh start, with fine, sweet and elegant tannins. Blackberries and fresh apricots. Vanilla, pepper and cinnamon from the oak which enhance the fruit. Very long and elegant, with a persistent, fresh and balsamic, rounded finish.



TECHNICAL DETAILS

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

Grape varieties: Mainly Tempranillo (97%), and Graciano.

Vines: Average age nearly forty years, from Briones.

Alcoholic grade: 13, % vol.

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: More than two years in sixty new American oak and twenty three new Allier French oak barrels, made by Murúa, probably the best coopers in Spain. The wine was raked every six months, each barrel being topped with the same wine every two months to minimize oxidation.

Bottling: We filled 24,779 bottles of our Reserva 1998 in Spring of 2002.

The Vintage: Harvest began quite late, with the adequate colour, ripeness and sugar levels. 1998 was rated “Very Good” by the Consejo Regulador D.O.C. Rioja.



Decanter World Wine Awards: The World Greatest Wines: Miguel Merino Reserva 1998 obtains a Bronze Medal – listed among Spain’s top fifty red wines.



Wine Magazine International Wine Challenge: Miguel Merino Reserva 1998 obtains a Bronze Medal and remains among the best Spanish wines.



Selected red wine to be served at official receptions at the Palacio de Santa Cruz, home of the Foreign Affairs Office of Spain.