

UNNUM DE MIGUEL MERINO 2001 Unnum comes from three excellent vineyards: Mendigüerra (planted in 1931), Caralacueva (1931) and La Loma (1946), sited on slopes in Briones, Rioja Alta, in low-yielding calcareous soils at an altitude of 550 metres. A dark and intense red **colour**. The **nose** is dominated by red berries, spicy aromas and balsamic herbs (mint, liquorice). On the **palate** it is full bodied and balanced with a fresh balsamic background. Vibrant and elegant.



FICHA TÉCNICA

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

Grape variety: Tempranillo.

Harvest: All the grapes are collected in small cases and placed in the sorting table, where any imperfect grain will be rejected. Harvest usually takes place in the first two weeks of October.

Wine making: Alcoholic fermentation at 30°C., with frequent “remontages” and “bazuqueos” (pushing the cap down) during over two weeks.

Malolactic: In the first days of November the wine was racked into 20 new barrels made by Murúa, with American oak staves and French oak bottoms. The barrels were in a room at 19° C, where we *batonaged* them everyday.

In oak: 20 months in those same barrels, with rackings every six months. Every twelve months we topped each barrel with the same wine to avoid oxidation. Clarified with the white of fresh eggs.

In bottle: We bottled, unfiltered, 5.390 bottles in June, 2003.

Alcoholic grade: 13,47 % vol.

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

pH: 3,48