

UNNUM DE MIGUEL MERINO 2005 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.



TECHNICAL INFORMATION

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 took place in the first two weeks of October.

Wine making: Alcoholic fermentation at 28°-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 32 new barrels (75% French, 25% American) made by Murúa and Cadus. The barrels were in a room at 19° C, where we *batonaged* them everyday and the malolactic fermentation was controlled.

In oak: 16 months in those same barrels, the wine being racked every six months. Every twelve weeks we topped each barrel to avoid oxidation. Clarified with the white of fresh eggs.

In bottle: We bottled, unfiltered, 9,338 bottles in May, 2006.

Alcoholic grade: 13,6 % vol.

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

pH: 3,4