

**VITOLA de Miguel Merino Reserva 2004** A complex and expressive Reserva wine, the perfect match between fruit and oak from a great vintage. Lively cherry-red colour with bright hints. Mature fruit aromas (dry apricots, blackberries) along with spices from the oak (vanilla, black pepper, clove), and an earthy and balsamic background (eucalyptus, liquorice) from the soil.



#### TECHNICAL DETAILS

**Vineyards:** Vines planted on bush in Briones between 1952 and 1973. They are all placed on the slopes of those hills further away from the River Ebro –less fertile than the riverside, of calcareous composition.

**Vintage:** The vintage 2004 is one of the best in Rioja Alta for the last decades, specially thanks to a warm, dry harvest in mid-October. A perfect year to make an intense and elegant Reserva with a long life ahead.

**Harvest:** The picking started in October. Grapes collected by hand in small cases, then taken to the sorting table to make sure only the best grains make it into the fermenting tanks.

**Fermentations:** The grapes fermented at a controlled temperature of 30°C in small stainless-steel vats. Two *remontages* (pumping over) were applied daily. Malolactic fermentation started spontaneously and went through perfectly well right after the alcoholic fermentation.

**Ageing:** Almost 2 years in 65 new barrels crafted with American oak staves and French oak bottoms, made by Murua coopers. Rackings every 6 months, keeping the bottoms apart. Every 3 months all the barrels were topped to avoid oxidation. Bottled in Spring 2007.

**Grape varieties:** Tempranillo (96%) and Graciano (4%).

**Alcohol:** 13,5% vol.

**Total production:** 19.404 bottles.