

D.O.C. RIOJA **VITOLA** de Miguel Merino RESERVA 1997

TASTING NOTES

**EYE:** Red ruby colour, bright and lively, with dark hints.

**NOSE:** Wild red and black berries. Pastry and cocoa. Black pepper.

**PALATE:** Soft and balanced. Broad and well structured. Ripe fruits. Long and rounded finish.



TECHNICAL DETAILS

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

**Grape varieties:** Mainly Tempranillo, with 3% Graciano.

**Vines:** From two vineyards in Briones, one being 37 years-old and the other, 55 years-old

**Alcoholic grade:**13,2% vol.

**Wine making:** Alcoholic fermentation at 30° C., with frequent “remontages” and “bazuqueos” during nearly three weeks. Malolactic fermentation started spontaneously and continued perfectly well. Gentle clarification before going into the barrels.

**Ageing:** 24 months in barrel and over two years in bottle before release The fourth of March 1999, the wine was transferred to seventy new American oak and thirty-six new Allier French oak barrels, made by Murúa, probably the best coopers in Spain.

**Racking:** Racked every 26 weeks, each barrel was topped up with the same wine every eight weeks. It went to the bottle -without filtration- in the first week of March 2001. Just over thirty thousand bottles were filled and named VITOLA.

