

VITOLA de Miguel Merino Reserva 1999 In difficult vintages, the sorting table allows us to create wines with the structure and quality to become a Reserva from Rioja. It has a dark red **colour** with shiny hints; balsamic and spicy **aromas** (pepper, cinnamon, laurel, tobacco), good and firm acidity and fresh lactic tones coming from the oak. In **mouth** it is fruity, intense and elegant, with smoky and sweet tones. It is also balanced, with wide tannins that show a long life ahead.

TECHNICAL DETAILS

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

Grape varieties: Mainly Tempranillo, with 4% 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: All the grapes are hand-picked in small cases to let the fruit arrive at the winery in the best conditions. Once there, the grapes are placed in a sorting table where any imperfect grain is rejected. 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: Its strong and powerful tannins required a long and quiet ageing. The wine has rest for almost three years in new barrels –66 of American oak and 30 French Allier, 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 -unfiltered- in June 2003. Total production: 28,840 bottles.

Vintage 1999: This was one of the hardest years in Rioja Alta for a long time. Rain and humidity spoiled many vineyards around. Happily, oldest vines –whose deep roots, strong walls and short need for growing allow them to beat hard weather conditions- and our sorting table helped us a lot at making this wonderful wine.

