



Blanco 2021

D.O.C.A. RIOJA ALTA

Miguel Merino

THE VINEYARD

Miguel Merino BLANCO is made from Garnacha Blanca and Viura grapes. The Garnacha Blanca comes from La Loma vineyard (1'4 ha planted at 534 metres of altitude in 1946) where —apart from the red Tempranillo and Garnacha vines— we have a little treasure: a few vines of Garnacha Blanca that give us grapes of floral aromas, great complexity, body and deepness. The Viura vines are spread among all our old vineyards, and therefore they are planted in very different soils.

Also, during 2021 we purchased three small, old vineyards of Viura which complement the wine.

THE VINTAGE

2021 was a good year at Rioja Alta region. The year started with heavy snow storms and rain until February. We were not lucky in Spring: three hail storms in one week, just one month after quite a big frost marked the beginning of the vine cycle. Then Summer was particularly dry, which didn't help neither. Fortunately, some rain came in Septiembre and the weather was just great during the harvest (long, sunny days with dry, chilly nights). We were able to achieve a slow harvest, which was also low in yielding. The grapes were small and intense, with slightly high sugar levels and balanced acidity.

WINE-MAKING

We harvest, ferment and age each grape variety by separate. It is only before bottling that we blend them together. The grapes were harvested by hand early in the morning and then taken to the winery in small crates, where they were selected and pressed. After a 24h settling the must was racked into 7 500-litre barrels of French oak, where they went through the alcoholic fermentation.

AGEING

After the fermentation, the wine remained in the same 500-litre barrels on its fine lees for 10 months. We have selected the oak types and coopers that respect the identity of our wine.

BOTTLING

3,500 bottles of our Miguel Merino Blanco 2021, only the sixth edition of our white wine ever.