



# La Loma Miguel Merino 2020

D.O.C.A. RIOJA ALTA

*Miguel Merino*

## THE VINEYARD

«La Loma» (1,4 hectares) was planted in 1946. It is in the south west of the municipality of Briones, at an altitude of 534 metres above sea level. It was planted in the traditional “vaso” (bush) fashion on a slope facing east, as steep as 7%, with a planting grid of 1’50 by 1’80 metres, which means some 3.650 vines per hectare. The soil is quite poor, mainly calcareous with a gravel substratum, idoneous for good drainage, making the roots go very deep to assimilate the minerals in the soil. This type of soil will produce fresh, subtle and elegant wines. There is also an iron and clayey loam going through the subsoil of «La Loma» which gives the wine good body and a tannic character.

## GRAPE VARIETIES

Three varieties were planted in «La Loma»: the White Garnacha Blanca (that we have used for our Miguel Merino Blanco), and the red Garnacha Tinta and Tempranillo, which were grafted into *Rupestris de Lot* rootstocks, very appropriate for the soil’s characteristics and most compatible with the Garnacha vines.

## THE VINTAGE

2020 was not an easy year, with a very rainy Spring and early attacks of oidium and especially mildiu. After a stormy beginning, the Summer was dry and hot. Just when harvest was about to start cold winds and rain came from the North, and we won’t forget the image of picking grapes with snow on the peaks. But the rain was welcome by the plants, and the grapes arrived in healthy conditions, with great concentration, low alcohol degrees and acidity and mature tannins.

## WINE-MAKING

The harvest was made by hand in small crates and all the grapes were reviewed again at the sorting table. Cold maceration for 3 days before starting the fermentation, which took place in a small stainless steel tank at controlled temperature. During the whole process our aim was to respect the subtle personality of this vineyard.

## AGEING

After its fermentation, the wine was transferred into 4 barrels of 500 litres of Frech oak, where malolactic fermentation developed spontaneously. Altogether the wine reposed for 14 months in barrel.

## BOTTLING

We filled 2,478 bottles of our sixth edition of La Loma, the 2020 vintage.

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