

MIGUEL MERINO

'LA QUINTA CRUZ'



Aromas of blueberries and warm baking spice on the nose with hints of dried violets and crushed rocks. Rich and creamy on the palate with ripe fruit and notes of chocolate and spice.

Color: Red

Area of Production: Rioja Alta

Vineyards: La Quinta Cruz

Varietals: 100% Mazuelo

Age of Vines: 35 years old

Altitude: 550 m above sea level

Soil: Sand and gravel covered by round pebbles

Fermentation: Controlled fermentation in small stainless steel tanks followed by malolactic in 500L and 225L second-passage French oak barrels

Aging: More than 12 months in 500L and 225L second-passage French oak barrels

Production: 3,200 bottles