



 100% TEMPRANILLO

La viña de LA MERCE

CRIANZA

La Viña de la Merce is the best tribute that can be offered to someone who is gone, who continues to inspire and represents so much in just a few vague memories. This wine is the dream fulfilled as a tribute to Pedros mom "Merce"

The best tribute is a dream come true

This wine comes from vineyards at the altitude of 500 metres , more than forty years old in La Rioja Alta.

Destemmed and crushed, then fermented for 16 days in stainless steel tanks with a controlled temperature of between 24 – 26 degrees and a two day maceration.

In the glass, this is a wine with a high middle layer intense cherry red shade with ever so slightly orange edges as it has been aged for fourteen months in oak casks.

The nose is reminiscent of fresh fruit and has light notes of slightly toasted wood, whilst not being oversaturated. There are small nuances of elegant balsamic and it is predominantly fruity with subtle hints of oak, denoting a balanced wine.

The palate is refined and round with very polished silky tannins, lending it a nice balanced minerality that makes this wine approachable, light and easy to drink.

Structurally it can be said it maintains the classic style of La Rioja with a touch of modernity. Recommended to drink between 15-17 degrees celcius, uncork and enjoy the aromatic evolution that it takes on within the glass.

To begin a journey with a bag loaded only with dreams and illusions is very difficult, but on the way you will find people who will enable and help you to keep walking. I am indebted to all those who have placed their trust in the project and especially those who are sharing the excitement of a path with twists and turns with me.

