



LA MERCED

Designation of Origin: NAVARRA

Type of Wine: Barrel-aged white.

Grapes: Composed of Malvasía, Garnacha Blanca, Viura, Maturana, and small native varieties from the "Laderas de Montejurra".

Production: 3,970 bottles.

The uniqueness of mineral and complex whites:

La Merced originates from impossible and unique vineyards; nestled on steep slopes in Montejurra.

Its composition, dominated by **old recovered native Navarrese varieties such as aromatic Malvasía, Garnacha Blanca, Viura, and others possibly related to Maturana**, provides exceptional complexity.

Lemon and mineral notes combine beautifully with the acacia tones from the barrel staves.

Manual harvest in 15 kg perforated boxes. Manual selection upon arrival at the winery. Pneumatic press. Spontaneous alcoholic fermentation in new and semi-new 600 L French oak and acacia barrels. Aged for 10 months in the same barrels on fine lees.

Tasting notes: An intense, complex, and very elegant white wine.

Presentation: Cardboard box with 6 bottles of 0.75l.

Awards & Recognitions:

91 points in Peñin'24

93 points Tim Atkin'25