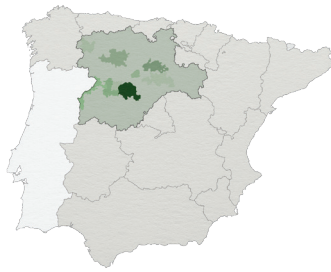




# MIGUEL ARROYO IZQUIERDO



## *Estate Overview :*

*Under Vine :* 47 hectares (116 ac)

*Vineyard Elevation Average :* 820 m (2,690 ft)

*Climate :* Continental (Very cold winters, mild transitional seasons, and short, hot summers with dramatic temperature swings between day and night)

*Soil Types :* Primarily clay-based subsoils, poor in organic material, with varying amounts of sand and limestone. Rocky gravel (Cascajosos) often lines the surface.

*Varieties :* Verdejo (90%) and Sauvignon Blanc

## ORIGIN

D.O. Rueda | Puras, Valladolid

## DESIGNATION

MUS Lias

## VARIETY

Verdejo

## ALCOHOL

13.5%

## VINEYARD

The estate vineyards, with parcels dating back more than 100 years, are divided into four blocks. The foundation of Mus Lias is the 'La grullera' and 'Las Hazas' vineyards. The 34 acres were planted 20 years ago on trellis from the estate's original clonal material. The sandy soils here are rich in limestone.

The pure continental climate results in little disease pressure, allowing for a minimal use of sulfur. Farming is organic in practice and utilizes natural fertilizers and ploughing, which promotes soil oxygenation and manages grass and undergrowth without the need for herbicides.

## PROCESS

With most of the production focused on the same clonal material, fermentations are carefully differentiated and separated by parcel and their identifying characteristics. From mixed format stainless steel tanks to French oak barriques of all sizes for the older vines, the individual lot approach to fermentation allows for technique-specific winemaking block by block.

MUS Lias incorporates 25% barrel fermented and aged wine in the finished blend. The result is greater complexity, more generous textural elements and weight on the mid palate. Production is less than 3,500 cases.

## TASTING

A classically fresh Verdejo focused around fruity aromas of stone fruit and citrus. The vibrant minerality and herbaceousness is appreciated, and often missed at this price point.