

# Mironia

## Black Edition

D.O. RIBERA DEL DUERO

### THE DARKEST SAPPHIRE

An intense colored wine with long legs, deep red cherry color with violet rim, forecasting its powerful and complex nose, full of black and red fruits, spices (cloves, cinnamon) and light hints of coconut.

**GRAPES:** 100% Tinta Fina (Tempranillo) – from our Rafael's Vineyard

**HARVEST:** The grapes are harvested at its optimum maturity stage, by hand on 20 Kg. cases.

**ELABORATION:** Once the grape is in the winery, it is passed through a grain sorting table, and afterwards they are softly destemmed and slightly crushed.

**FERMENTATION:**

**Alcoholic** – We realize a cold soak for 60 h. in an inert atmosphere for a better extraction of fruity aromatic compounds from the grape. Ferments during 10 days at a controlled temperature set at 24°C, in truncated cones stainless steel tanks of 17.000l. of capacity and we perform a post-fermentative maceration of 15 days.

**Malolactic** – It is conducted in 225 l. Barrels, and we do a weekly gentle battonage for increasing the volume in the mouth.

**BARRELS:** Aged in French and American Oak barrels for 12 months.

93 Points James Suckling ([www.jamessuckling.com](http://www.jamessuckling.com))



Bodegas Peñafiel

CTRA. N-122, KM. 311  
47300 PEÑAFIEL, VALLADOLID, ESPAÑA  
[bodegaspenafiel@bodegaspenafiel.com](mailto:bodegaspenafiel@bodegaspenafiel.com)  
TEL.: (+34) 983 881 622

[www.bodegaspenafiel.com](http://www.bodegaspenafiel.com)