

# Mironia

## COSECHA

D.O. RIBERA DEL DUERO

### FRESH ELEGANCE BOTTLED

It shows an intense purple color with violet hues, clean, lively and brilliant. Very fresh mouth dominated by very intense aromas typical from the Tempranillo grape (red wild berries, nuances of blackcurrant). Balanced and rounded in the mouth, with some final notes of gummy jelly.



**GRAPES:** This wine is made using only Tempranillo grapes from the highest areas of our vineyard from Castrillo de Duero at 920 meters of altitude.

**HARVEST:** The grapes are harvested at its optimum maturity stage, protected by the cool of the night using a mechanical harvester for preserving its freshness.

**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 72 h. for a extraction of fruity aromatic compounds. Ferments during 14 days at a temperature set at 24°C, in truncated cones stain less steel tanks of 17.000l. of capacity.

**Malolactic** – It remains in the tanks with its fine lees during 20 days, and we do a gentle battonage for increasing the volume in the mouth.



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