

Mironia

CRIANZA

D.O. RIBERA DEL DUERO

HEART OF RIBERA DEL DUERO

This wine is born with the intention of representing Ribera del Duero, but with some modernity hints so everyone can enjoy it. With a red cherry color and claret rim. Red wild berries aromas with balsamic and some spicy notes from the French oak, that provides delicacy and elegance. It tastes fleshy and powerful in the mouth, yet balanced, refined and silky.

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 stainless 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.

BARRELS: Aged in French and American Oak barrels for 14 months.



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