

# Mironia

## RESERVA

D.O. RIBERA DEL DUERO

### THE GRAPES OF STILLNESS

Deep cherry red color with a light golden rim. In the nose shows dark ripe wild fruits aromas with spicy and balsamic hints. We use French oak barrels medium low toasted, for not covering up the essence of this modern Reserva. In the mouth is fleshy and lingering, with the elegance and power typical from our Ribera del Duero.

**GRAPES:** Tinta fina (Tempranillo) and Cabernet Sauvignon. The high altitude of the vineyards used for crafting this wine (above 900 m.) leaves its mark on this wine.

**HARVEST:** The grapes are harvested at its optimum maturity stage, by hand and transported in small trailers of less than 4000 kg.

**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.

#### ELABORATION:

**Alcoholic** – We realize a cold soak for 24 h. in an inert atmosphere for a better extraction of fruity aromatic compounds from the grape. Ferments during 12 days at a controlled temperature set at 24 and 28°C, in truncated cones stainless steel tanks of 17.000l. of capacity and we extend the post-fermentative maceration to 30 days or even more.

**Malolactic** – It remains in the tanks with its fine lees during 30 days, and we do a gentle battonage for increasing the volume in the mouth.

**BARRELS:** Aged in French and American Oak barrels for 18 months.



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