

Mironia

ROBLE

D.O. RIBERA DEL DUERO

ESSENCE OF OUR LAND

Deep red cherry color with violet rim. Fresh nose, with redcurrant, plumps and blackberries aromas. Light hints of violets and truffles. Very well integrated oak into the wine, providing well layered high toast coffee notes that show a soft aging in oak barrels. In the mouth, it tastes rounded, powerful and lively.

GRAPES: Tinta fina (Tempranillo) and Merlot.

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 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 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 20 weeks.



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