



# MIROS de RIBERA

Est. MIII  
BODEGAS PEÑAFIEL  
ALMA DEL DUERO

## COSECHA

D.O. RIBERA DEL DUERO

### *FRESH ELEGANCE BOTTLED*

*It shows an intense purple color with violet hues, clean, lively and brilliant. Very fresh palate dominated by very intense aromas typical from the Tempranillo grape (red wild berries, nuances of blackcurrant). Balanced and rounded on the palate, 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 m. 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 de-stemmed

### FERMENTATION

Alcoholic – We realize a pre-fermentative cold soak in an inert atmosphere for a better extraction of fruity aromatic compounds from the grape.

Ferments during 11 days at 24°C in truncated cones stainless steel tanks of 17.000l. of capacity.

Malolactic- It is conducted in stainless steel tanks, with its fine lees and we do a gentle battonage for increasing the volume on the palate.



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