



# MIROS de RIBERA

Est. MMIII

BODEGAS PEÑAFIEL  
ALMA DEL DUERO

## CRIANZA

D.O. RIBERA DEL DUERO

### *HEART OF RIBERA DEL DUERO*

*With a beautiful red cherry color with ruby rim. It has a very elegant nose with some mineral notes, balsamic, blackberries, raspberry, a background of spicy notes from the wood. Lively on the palate with a very good structure. The wine has a long finish and it shows fleshy and elegant.*

### GRAPES

Tinta Fina (Tempranillo) from our vineyards in Castrillo de Duero at 920 m. (3.018 ft.) high.

### HARVEST

The grapes are harvested at its optimum maturity stage, picked by hand in small cases of 15 Kg.

### ELABORATION

Once the grape is in the winery, it is passed through a grain sorting table, and afterwards they are softly de-stemmed and slightly crushed.

### 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 12 days at 26°C, in truncated cones stainless steel tanks of 17.000 l. of capacity.

Malolactic – It remains in the tanks with its fine lees and we do a gentle battonage for increasing the volume on the palate.

### BARRELS

Aged in French Oak Barrels for 18 Months.



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