



MIROS de RIBERA

Est. MMIII

BODEGAS PEÑAFIEL
ALMA DEL DUERO

RESERVA

D.O. RIBERA DEL DUERO

REST IN BOTTLE

Deep red cherry color with a light golden rim. In the nose shows dark ripe wild fruits aromas with spicy and balsamic hints. On the palate is fleshy and lingering, with the elegance and power typical from Ribera del Duero.

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 28°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 24 Months.



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