



# MIROS de RIBERA

Est. MMIII

BODEGAS PEÑAFIEL  
ALMA DEL DUERO

## ROBLE

D.O. RIBERA DEL DUERO

### VIGOROUS YOUTH

*Deep red cherry colour with violet rim. Fresh nose, with wild berries and dark fruits aromas. The oak is very well integrated into the wine, providing well layered high toast coffee notes that show a soft ageing in oak barrels. On the palate, it tastes rounded, powerful and elegant.*

### GRAPES

Tinta Fina (Tempranillo), Merlot and Cabernet Sauvignon.

### 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 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 11 days at a controlled temperature set at 24-26°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 24 Weeks.



Bodegas Peñafiel

Ctra. N-122, km. 311  
47300 Peñafiel, Valladolid, España  
bodegaspenafiel@bodegaspenafiel.com  
Tel.: (+34) 983 881 622

[www.bodegaspenafiel.com](http://www.bodegaspenafiel.com)