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) of plots of limestone soils located at 885 m. of altitude..

HARVEST

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

ELABORATION

Once in the winery, the harvest goes through a bunch selection table, and later a gentle destemming.

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 20 days at 29ºC, in truncated cones stainless steel tanks of 17.000 l. of capacity. A post-fermentative maceration is carried out for 8 to 10 days

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 new French Oak Barrels for 24 Months.

Bodegas Peñafiel

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