

# Mirat 2001 *reserva*



Bacchus 2008  
SILVER MEDAL



Salón Internal. del Vino 2006  
SILVER MEDAL



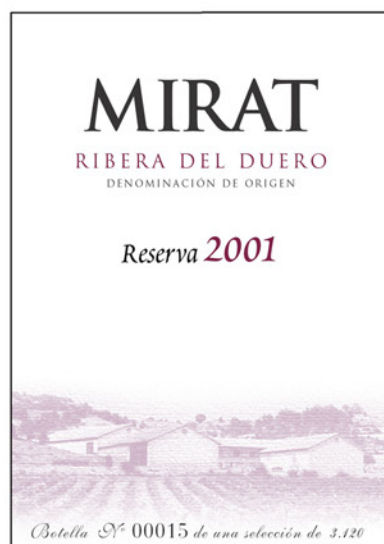
Tempranillos al Mundo 2005  
SILVER MEDAL

JP 2005 - 89 p

C 2006 91 p

Mention Guía Gourmet 2006, 2009

Mention WS 2008



**MIRAT**  
RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

*Cepas viejas de la variedad tempranillo que aportarán al vino toda la experiencia de la larga vida transcurrida, un esmerado proceso de elaboración que respetó la esencia de la tierra y una crianza de 12 a 14 meses en roble francés consiguen los aromas y sabores complejos y perdurables que se atesoran en esta botella.*

ELABORADO Y EMBOTELLADO POR  
**BODEGAS VALDEVIÑAS S.L.**  
LANGA DE DUERO · SORIA · ESPAÑA

Product of Spain

14% VOL.  
75 CL.



Varietal 100% Tempranillo, from century-old vines. Langa de Duero vineyards, harvested during the 2nd week of October at 10°C to 12°C. Vinification in wooden vats. Alcoholic fermentation (controlled during 8 days) and malolactic fermentation in wooden vats. Aging in French oak for 14 months. 14% of alcohol.

COLOUR: Intense dark red, clean, bright. Rich in glycerol and well layered.

NOSE: Intense, with toasted hues, coffee, caramel and cocoa; when we swirl the glass ripe fruits leap out: apricots, quinces and ripe grapes. Complex, elegant and of great intensity.

PALATE: The first taste is generous, sweet and very clean. The aromas are now expressed in the mouth with real intensity. A refined wine with a very long aftertaste.

We are dealing with a great wine, of a great aging and very refined. To perceive in its maximum expression decant before serving at a temperature between 15°C and 17°C. Perfect match for red meats, game, pate, cured cheese and desserts.