

Mirat 2004 *reserva*



Tastings 2015
GOLD MEDAL



Bacchus 2015
GOLD MEDAL



Sélections Mondiales
2014
GOLD MEDAL



Mundus Vini 2012
GOLD MEDAL



Zarcillo 2009
GOLD ZARCILLO

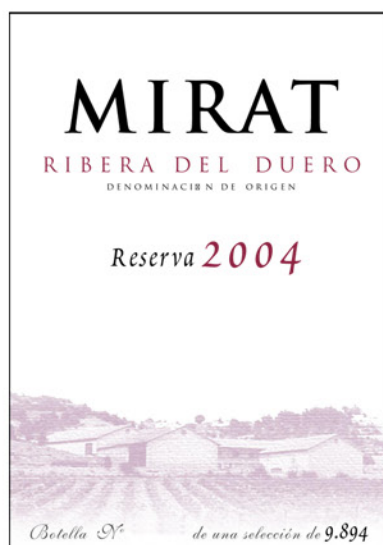


Decanter 2013
SILVER MEDAL



Concours Mondial
Bruxelles 2013
SILVER MEDAL

I.V 2010 - 92 p / IWC 2011 - 90 p
M.V. 2012 - 93 p / Repsol 2013 - 93 p
Peñín 2013 - 90 p / Perswijn 2012 - Winner
Meininger 2014 - 92 p / Tastings 2015 - 94 p



MIRAT
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

Viejas cepas de tempranillo que aportan al vino aromas de frutas maduras, un esmerado proceso de crianza de 18 meses en roble francés y más de 3 años de envejecido en botella consiguen aromas y sabores complejos que nos permiten conocer y disfrutar del sabor del tiempo.

Red Wine 100% Tempranillo, Product of Spain.

ELABORADO Y EMBOTELLADO POR
PRODUCED AND BOTTLED BY
BODEGAS VALDEVIÑAS S.L.
N-122 LANGA DE DUERO SORIA ESPAÑA
I-12404 RE: 8224-SO
e 750 ml/mL. 
ALC. 15,0% VOL. 

100% Tempranillo grapes from vines more than 80 years old. Harvest took place between the 1st and 3rd of October 2004 at an average temperature of 23-24°C. Temperature-controlled fermentation in wooden vats. Malolactic fermentation and ageing in new French oak for 18 months.

The 2004 vintage was exceptional for the developing cycle of the vines, with substantial temperature contrasts between day and night in particular during the previous month to the harvest, allowing the elaboration of a high quality wine with a powerful structure and a great ageing capacity. A complex bouquet is its best quality.

Strong violet tones. In the mouth mature fruit and very sweet tannins.