

Mirat 2004 *reserva*



Zarcillo 2018
GOLD MEDAL



Tastings 2015
GOLD MEDAL



Bacchus 2015
GOLD MEDAL



Sélections Mondiales 2014
GOLD MEDAL



Mundus Vini 2012
GOLD MEDAL



Zarcillo 2009
GOLD MEDAL



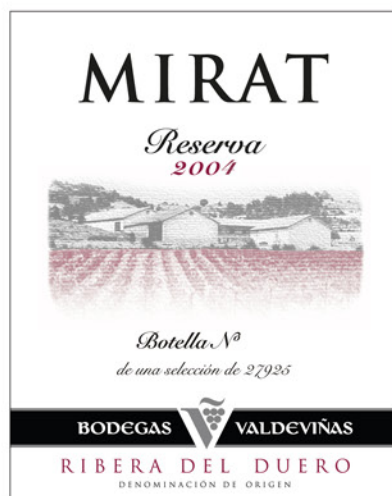
Concours Mondial
Bruxelles 2013
SILVER MEDAL

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

Essentielle Vino! 2017 - 95 p



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.