

# Mirat 2004 *reserva*



Zarcillo 2018  
**GOLD MEDAL**



Tastings 2015  
**GOLD MEDAL**



Bacchus 2015  
**GOLD MEDAL**



Sélections Mondiales 2014  
**GOLD MEDAL**



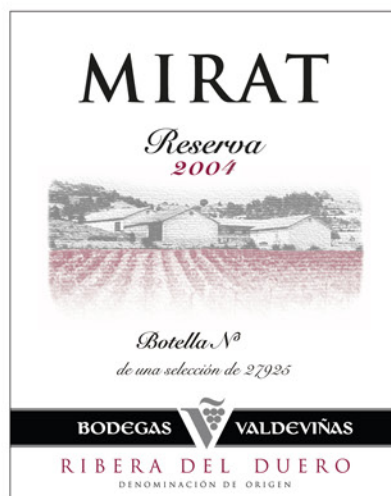
Mundus Vini 2012  
**GOLD MEDAL**



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 / T.Atkin - 91 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.