

# Mirat 2005 *gran reserva*



G.Gourmet 2017 - 95 p



100% Tempranillo grapes, from vines more than 80 years old. Harvest took place between the 15th and the 20th of September 2005, at an average temperature of 18 to 22°C. Alcoholic Fermentation in temperature-controlled wooden tanks with 30 days of maceration. Malolactic Fermentation and ageing in new French oak barrels for 24 months.

The 2005 vintage had a short cycle, due to an early frost in September, which didn't affect the grapes, that already had the ideal maturity and quality for harvest.

The Mirat Gran Reserva 2005 is a selection of our best barrels.

With a strong red colour, it is a wine with great aromatic complexity. In the mouth it is sweet, voluminous, very powerful and with great tannin quality. An enormous potential for a long life wine.