

Tinar de Mirat 2004 *selección*



Mundus Vini 2012
GOLD MEDAL



Les Citadelles du Vin 2012
GOLD MEDAL



Sélections Mondiales 2014
SILVER MEDAL



Bacchus 2015
SILVER MEDAL



Tastings 2015
SILVER MEDAL



Zarcillo 2018
SILVER MEDAL



Repsol 2013 - 90 p / Peñín 2013 - 90 p / Perswijn Seleccionado 2017
J.Suckling 2018 - 92 p / T.Atkin - 92 p

100% Tempranillo grapes from our own vines that grow at an altitude of more than 840m. Harvest took place between the 27th and 29th of September 2004 at an average temperature of 19°–20° C.

Fermentation in temperature-controlled concrete tanks. Ageing in one year old French oak barrels for 14 months.

The exceptional climate of the year 2004 with great temperature difference between day and night was specially noticed in this area of Ribera del Duero, due to its altitude.

Red black cherry tone with great potential in general. Very important aromatic intensity, emphasizing mainly cacao and torrefaction fruits. The base is very structured and elegant.