

# 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**

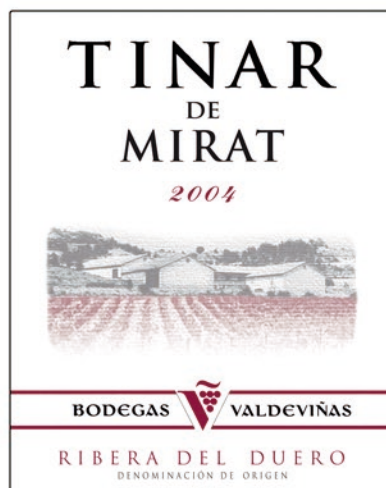


Tastings 2015  
**SILVER MEDAL**



Zarcillo 2018  
**SILVER MEDAL**

Repsol 2013 - 90 p / Peñín 2013 - 90 p / 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.