

Mirat 2001 *reserva*



Bacchus 2008
SILVER MEDAL



Salón Internal. del Vino 2006
SILVER MEDAL



Tempranillos al Mundo 2005
SILVER MEDAL

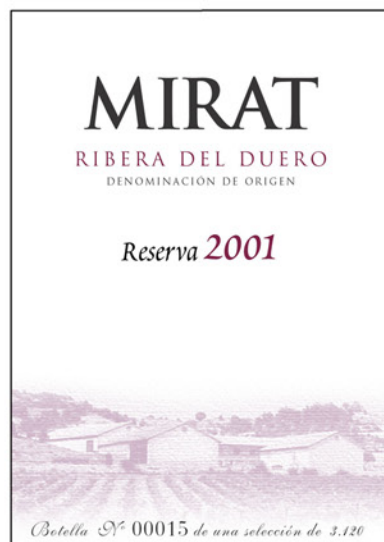
JP 2005 - 89 p

C 2006 91 p

Mention Guía Gourmet 2006, 2009

Mention WS 2008

J.Suckling 2018 - 91 p



MIRAT
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

Cepas viejas de la variedad tempranillo que aportarán al vino toda la experiencia de la larga vida transcurrida, un esmerado proceso de elaboración que respetó la esencia de la tierra y una crianza de 12 a 14 meses en roble francés consiguen los aromas y sabores complejos y perdurables que se atesoran en esta botella.

ELABORADO Y EMBOTELLADO POR
BODEGAS VALDEVIÑAS S.L.
LANGA DE DUERO · SORIA · ESPAÑA

Product of Spain

14% VOL.
75 CL.



Varietal 100% Tempranillo, from century-old vines. Langa de Duero vineyards, harvested during the 2nd week of October at 10°C to 12°C. Vinification in wooden vats. Alcoholic fermentation (controlled during 8 days) and malolactic fermentation in wooden vats. Aging in French oak for 14 months. 14% of alcohol.

COLOUR: Intense dark red, clean, bright. Rich in glycerol and well layered.

NOSE: Intense, with toasted hues, coffee, caramel and cocoa; when we swirl the glass ripe fruits leap out: apricots, quinces and ripe grapes. Complex, elegant and of great intensity.

PALATE: The first taste is generous, sweet and very clean. The aromas are now expressed in the mouth with real intensity. A refined wine with a very long aftertaste.

We are dealing with a great wine, of a great aging and very refined. To perceive in its maximum expression decant before serving at a temperature between 15°C and 17°C. Perfect match for red meats, game, pate, cured cheese and desserts.