

# Mirat 2004 *gran reserva*



Bacchus 2014  
GOLD MEDAL



Concours Mondial  
Bruxelles 2013  
GOLD MEDAL

Selection 15 MYTHICAL Wines of R. del D.  
G.Gourmet 2014 - 95 p



100% Tempranillo grape from vines of 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 24 months with more than 30 days of maceration.

The 2004 vintage had an exceptional developing cycle of the vines, with substantial temperature contrast between day and night in particular during the previous month to the harvest.

Our Mirat gran reserva 2004 is a selection of our best barrels.

With very intense red colour and a great aromatic complexity it is a wine where the French Oak is really integrated. Mouthpiece is gourmand, voluminous, very powerful and with an important tannic quality. An enormous potential for a long life wine.