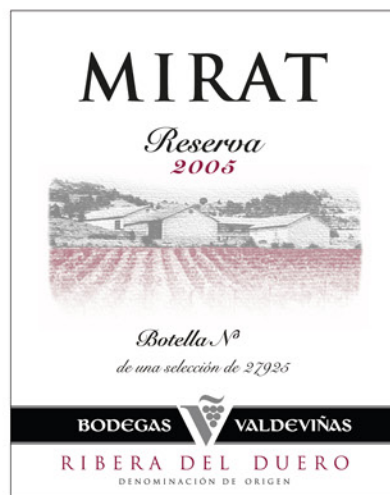


Mirat 2005 *reserva*



Les Citadelles du vin 2016
GOLD MEDAL



Bacchus 2016
SILVER MEDAL



G.Gourmet 2017 - 92 p. / P.Ballesteros MW (Decanter) - 94 p.
G.Repsol 2018 - 93 p. / G.Peñín 2017 - 90 p. / Perswijn selec. 2017

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 18 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.

This allowed us to make an exceptional wine with great structure and power, which guarantees a great capacity for ageing in bottle.

The presence of mature fruit, its sweet tannins and its elegance stand out.