

Mirat 2003 *reserva*



Les Citadelles du Vin 2012
SILVER MEDAL

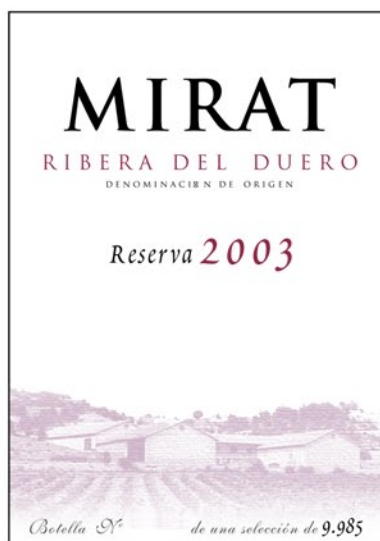


Bacchus 2008
SILVER MEDAL



Concours Mondial
Bruxelles 2006
SILVER MEDAL

I.v 2010 - 90 p / Peñín 2012 - 90 p
Repsol 2013 - 92 p



MIRAT
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

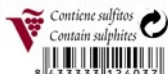
Viejas cepas de tempranillo que aportan al vino aromas de frutas maduras, un esmerado proceso de crianza de 18 meses en roble francés y mas de 3 años de envejecido en botella consiguen aromas y sabores complejos que nos permiten conocer y disfrutar del sabor del tiempo.

Red Wine, 100% Tempranillo, Product of Spain.

ELABORADO Y EMBOTELLADO POR
PRODUCED AND BOTTLED BY
BODEGAS VALDEVINAS S.L.
N-122 LANGA DE DUERO SORIA ESPAÑA
L-12403 RE-8224-SO

e 750 ml/mL

ALC. 14,5 % VOL



Contiene sulfitos
Contain sulphites



100% Tempranillo grape from vines more than 80 years old. Harvest took place the 3rd and 4th of October 2003 at an average temperature of 20-21°C. Temperature-controlled fermentation in wooden vats. Malolactic fermentation and ageing in new French oak for 18 months.

This vintage was very complicated due to the drought and the high temperatures, but good weather conditions during harvest, with a wide temperature contrast between night and day, gave place to an excellent maturing, allowing this magnificent elaboration.

Dark cherry red, with intense violet tones. High potential in nose. Fruit in the mouth, structured and complex.