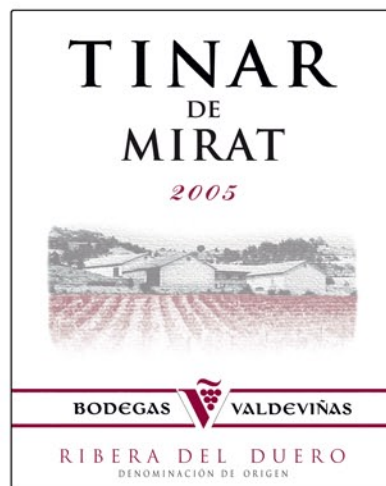


Tinar de Mirat 2005 *selección*



AWC Vienna 2017
GOLD MEDAL



Bacchus 2016
GOLD MEDAL



Tempranillos al mundo 2015
SILVER MEDAL



G.Repsol 2017 - 90 p / J.Suckling 2018 - 92 p

100% Tempranillo grapes, from our own vines that grow at an altitude of more than 840 m. Harvest took place between the 15th and the 20th of September 2005, at an average temperature of 18 to 22°C. Fermentation in temperature-controlled concrete tanks. Ageing in French oak barrels for 14 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.

With a strong red colour, mature fruits and balsamic notes stand out. It is a structured wine, elegant and complex, with a great capacity for ageing in bottle.