

Mirat 2009 *gran reserva*



Beverage Testing Institute 2021
GOLD MEDAL



Les Citadelles du vin 2017
GOLD MEDAL

BTI 2021 - 92 p



100% Tempranillo grapes from vines of more than 80 years old. Harvest took place between the 10th and 12th of October 2009 at an average temperature of 18-20°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 2009 vintage had a balanced developing cycle of the vines, with the typical temperature contrast between day and night all summer.

Our Mirat Gran Reserva 2009 is a selection of our best barrels.

With very intense red colour, it is a great complex and elegant wine. Mouthpiece is gourmand, voluminous, powerful and with silky tannins.