Mirat 2009 gran reserva









BTI 2021 - 92 p



Viejas cepas prefiloxéricas de tempranillo que aportan al vino aromas de frutas maduras, un esmerado proceso de crianza de 24 meses en roble francés y mas de 4 años de envejecido en botella que le dan la madurez de un gran vino de guarda, nos permiten conocer y disfrutar del sabor del tiempo. Para conservar su estructura no se han realizado procesos de estabilización vootifica rescribados naturales.

y contiene precipitados naturales.

ELABORADO Y EMBOTELLADO POR
BODEGAS VALDEVIÑAS S.L.

LANGA DE DUERO-SORIA - ESPAÑA
BODEGAS VALDEVIÑAS S.L.

14,5% VOL. Product of Spain 75 CL.



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.



