Mirat 2009 reserva







G.Repsol 2018 - 93 p.





100% Tempranillo grapes from vines more than 80 years old. Harvest took place between the 8th 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 18 months.

The 2009 vintage had a balanced developing cycle of the vines, with the typical temperature contrast between day and night all summer, allowing the elaboration of an exceptional quality wine with a powerful structure and a great ageing capacity.

Intense colour tones, in the mouth mature fruit and very sweet tannins.



