

# Silencio de Miros

## VENDIMIA SELECCIONADA

D.O. RIBERA DEL DUERO

### ESSENCE OF "RAFAEL'S VINEYARD"

*Silencio de Miros gets the essence of our most appreciated vineyard: "Rafael Vineyard". Located at nearly 3.000 feet high, under the watchful eye of the Castle of Peñafiel.*

*From the appreciated "Golden Mile", this wine is cuddled from the harvest, to the bottle, resting in new French oak barrels the right and proper time that our winemaker decides according to the characteristics of each vintage.*

### GRAPES

*Tinta Fina (Tempranillo) from Rafael's Vineyard.*

### HARVEST

*Late harvested, usually in mid-October, hand-picked using 12 Kg. Cases that rest on a refrigeration chamber 48 h below 7°C.*

### ELABORATION

*Once in the winery, the harvest is passed through a sorting table and we do a gentle destemming.*

### FERMENTATION

**Alcoholic** – It ferments for 12 days at a controlled temperature of 26°C in truncated-conical tanks with a capacity of 17,000 l. A cold pre-maceration of 52 hours is carried out in an inert atmosphere to extract fruity aromatic compounds from the grape. .

**Malolactic** – It remains for 45 days in new French oak barrels of 500 and 225 litres with its fine lees , and we do a gentle battonage twice a week for increasing the volume on the palate.

### BARRELS

*Aged in French oak barrels for the time that our winemaker decides according to the characteristics of each vintage.*

### TASTING NOTES

*Cherry red color with violet rims. Fresh nose, with aromas of currants, plums and cocoa. Light touches of violets and truffles. Integrated aromas with background of roasted coffee and spicy touches after its smooth passage through French oak wood. On the palate it is powerful, elegant and lively with a slight final astringency particular to the vineyard.*



Bodegas Peñafiel

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