

MIROS

de RIBERA

Est. MMIII

BODEGAS PEÑAFIEL
ALMA DEL DUERO

VENDIMIA SELECCIONADA

D.O. RIBERA DEL DUERO

HEART OF RIBERA DEL DUERO

With a beautiful red cherry color with ruby rims. It has a very elegant nose with some mineral notes, balsamic, blackberries, raspberry, background of spicy notes and roasted wood. Lively on the palate with a very good structure. The wine has a long finish and it shows fleshy and elegant.

GRAPES

Tinta Fina (Tempranillo) from limestone soils.

HARVEST

The grapes are harvested at its optimum maturity stage, picked by hand in small cases of 15 Kg.

ELABORATION

Once in the winery, the harvest goes through a selection table and is subsequently gently destemmed without squeezing.

FERMENTATION

Alcoholic – Pre-fermentative cold maceration is carried out in an inert atmosphere to extract fruity aromatic compounds from the grape skin. It ferments between 15 and 25 days at a controlled temperature of 29°C, in truncated cone-shaped tanks with a capacity of 17,000 L. Pumping over twice a day to extract all the compounds that make this wine elegant and powerful at the same time.

Malolactic – It is made in a stainless steel tank together with its fine lees, undergoing a gentle battonage to increase its volume in the mouth.

BARRELS

Aged in new French Oak Barrels for 20 Months.



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