



# MIROS

## de RIBERA

Est. MMIII

BODEGAS PEÑAFIEL  
ALMA DEL DUERO

## ROBLE

D.O. RIBERA DEL DUERO

### VIGOROUS YOUTH

*Deep red cherry colour with violet rim. Fresh nose, with wild berries and dark fruits aromas. The oak is very well integrated into the wine, providing well layered high toast coffee notes that show a soft ageing in oak barrels. On the palate, it tastes rounded, powerful and elegant.*

### GRAPES

100% Tinta Fina (Tempranillo).

### HARVEST

Once it reaches its optimal point of maturity, the harvest is carried out as early as possible to preserve its freshness as much as possible.

### ELABORATION

Once in the winery, the harvest goes through a bunch selection table, and later receives a gentle destemming.

### FERMENTATION

**Alcoholic** – A cold maceration of 48 hours is carried out, in an inert atmosphere to extract fruity aromatic compounds from the grape skin. It ferments for 7 days at a controlled temperature of 24°C -26°C, in truncated cone-shaped tanks with a capacity of 17.000 L.

**Malolactic** – It is made in tanks together with its fine lees, performing soft battonage to increase its volume and silkiness on the palate..

### BARRELS

Aged in French oak barrels for 6 months .



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