

MIROS de RIBERA

Est. MMIII
BODEGAS PEÑAFIEL
ALMA DEL DUERO

Bodegas Peñafiel
*At Bodegas Peñafiel we work from the heart, and keeping a watchful eye
on what really matters, offer you the finest delight in
the shape of a glass of wine.*

BODEGAS DE VANGUARDIA A STATE OF ART WINERY

After a conscientious selection of our vineyards, the wines of Miros de Ribera are made in our winery with a refined care through the entire process.

Our winery is equipped with the most modern technologies, and we make our most remarkable wines respecting the traditional methods. We use a selection of new French oak barrels for ageing our wines. We always provide the appropriate time in the barrel and its bottle rest, for offering a range of balanced, elegant and refined wines.



2021 Miros de Ribera Roble D.O. RIBERA DEL DUERO

Deep red cherry color 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 aging in oak barrels. On the palate it tastes rounded, powerful and elegant.



Blend:

- 100% Tinta Fina

Vineyards:

- The grapes are harvested at the optimum maturity stage, protected by the cool of the night using a mechanical harvester for preserving its freshness.
- Once the grapes are in the winery they pass through a grain sorting table, and afterwards they are softly destemmed and slightly crushed.

Vinification:

- Alcoholic – We realize a cold soak for 60 hours in an inert atmosphere for a better extraction of fruity aromatic compounds from the grape.
- Ferments during 11 days at a controlled temperature set at 75°F-79°F, in truncated cones stainless steel tanks of 17.000 l. of capacity.
- Malolactic – It remains in the tanks with its fine lees and we do a gentle battonage for increasing the volume in the mouth.

Aging:

- French oak barrels for 5 1/2 months.



James Suckling - 91 Points

*A savory, full-bodied red with olives, blackcurrants,
grilled herbs, toast and anchovies on the nose.
Gently chewy tannins here. Big yet balanced,
with tasty salty undertones.
Drink or hold.*



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

