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.





)reyfus, Ashby & Co.



Deep cherry red color with a light golden rim outlines the glass. In the nose shows dark ripe wild fruits aromas with spicy and balsamic hints. On the palate is fleshy and lingering, with the elegance and power typical from our Ribera del Duero.

Blend:

Tinta Fina (Tempranillo) from our vineyards in Castrillo de Duero at 920 m. (3,018 ft.) high.

Vineyards:

- The grapes are harvested at the optimum maturity stage, picked by hand in small cases of 15 Kg.
- Once the grapes are in the winery they are passed through a grain sorting table, and afterwards they are softly de-stemmed and slightly crushed.

Vinification:

- Alcoholic We realize a prefermentative cold soak in an inert atmosphere for a better extraction of fruity aromatic compounds from the grape.
- Ferments during 12 days at 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:

Aged in French oak barrels for **24 months**.





Wine Enthusiast 95 Points & Cellar Selection

This dark violet-colored wine offers a bouquet of black cherry, caramel and lavender. It is full in the mouth with plush tannins and black cherry, cassis, bittersweet chocolate, crumbled sage and coffee bean flavors. As tannins recede an enduring note of mint arrives on the palate. Drink through 2038.