

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.

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.



2018 Bodegas Peñafiel *La Milla de Miros* D.O. RIBERA DEL DUERO - CENTENARY VINES



Blend:

Wine made with 100% Tempranillo grapes (aka Tinto Fino) taken from very old strains grown using the Guyot system, from plots in the municipality of La Horra.

The Vineyards:

Hills and slopes with a slight slope, generally clay loam soils, although some plots have sandy loam soils which are in gravel of sedimentary origin at depth. Diverse plots that give La Milla de Miros its unique character.

The Vintage:

Mild winter, with occasional rains until the end of spring. Some localized frosts in spring. In summer, occasional rains and with moderate temperatures. We had a heat wave during August and a warm September. It was an exquisite manual harvest bunch by bunch. Bunches selected in the field and collected in 12 kg boxes that then spend 48 hours in a cold room at less than 7°C.

Vinification:

Once in the winery, the harvest is passed over a sorting table and gently destemmed. Alcoholic fermentation for 20 days at a controlled temperature of 26°C, in new 500 L French oak barrels. Malolactic fermentation in new 225 L French oak barrels for at least 45 days.

Aging:

Aged in French oak barrels for 48 months. After bottling, aging continues in the bottle, until its optimal point.

Technical:

- **Bottled:** 02/20/23,
- **ALC:** 15,2 % vol,
- **pH:** 3,71,
- **T/A:** 5,47 g/L



Dreyfus, Ashby & Co.
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La Milla de Miros
Bodegas Peñafiel

**2018
LA MILLA DE MIROS**
D.O. RIBERA DEL DUERO
Wine Spectator-95-Pts

"A sculpted, full-bodied red, showing elegance overall, with dense yet fine-grained tannins married to a silky texture".

James Suckling-94-Pts

"A complex Ribera del Duero with a floral edge to the sweet blackberries, blueberries, bergamot, stones and sandalwood. Refined, long and well-balanced, despite the high alcohol".

Dreyfus, Ashby & Co.