

MIROS de RIBERA

Est. MMIII
BODEGAS PEÑAFIEL
ALMA DEL DUERO

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.

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



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



2018 Bodegas Peñafiel

Dominio de Miros

D.O. RIBERA DEL DUERO - SUPER PREMIUM LIMITED EDITION

Blend: Wine made with 100% Tempranillo grapes (aka Tinto Fino) from very old strains grown using the Guyot system and with low production.

The Vineyards:

- Limestone, sandy and silty clay soils from each different and carefully selected plot.
- Each soil gives us an ideal characteristic to produce Dominio de Miros, giving an elegant wine, with excellent body and intensity.

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, also with storms.

Vinification:

- Late harvest, normally in mid October, in 12 kg boxes that spend 48 hours in a cold room at less than 7°C.
- Once in the winery, the harvest is passed over a sorting table and gently destemmed.
- Cold pre-fermentation maceration for 52 hours, to extract the best aromatic compounds and colour.
- Alcoholic fermentation lasts 20 days at a controlled temperature of 30 °C in open 500L French oak barrels.
- Malolactic fermentation is in 225L French oak barrels for about 45 days.

Aging:

- Aged in fine grain French oak barrels for 36 months.
- After bottling, the wine continues to age until it reached its optimal point.

Technical:

Bottled: 02/22/22, **ALC:** 15 % vol, **pH:** 3.66, **T/A:** 6.1 g/L

ALSO:

JAMES SUCKLING-93 PTS
WINE SPECTATOR-90 PTS.



Decanter
WWA 2024

95
POINTS

Indulgent black fruit and dark chocolate spice lingers over a charged oak backbone. Broad and structured with supple tannins and zesty acidity. A great evolution lies ahead.

