

VIÑAS DEL VERO



SOMONTANO
DENOMINACIÓN DE ORIGEN

VIÑAS DEL VERO LA MIRANDA DE SECASTILLA GARNACHA BLANCA



Vintage: 2013.

Denomination of Origin: Somontano.

Vineyard source: "Pago La Miranda" Secastilla Valley.

Composition: 100% Garnacha Blanca.

Ageing: 4 months in French Allier oak.

Alcohol: 13,5% vol.

Ph: 3,10.

Total Acidity: 5,38 gr/l (tartaric).

Residual Sugar: 1,5 g/l.

First released vintage: 2010.

The ideal temperature for serving this wine is between 8 and 10°C. It is great to drink with appetizers, salads, fish, rice dishes, foie gras and goat's cheese.

VINTAGE

The 2013 harvest will be remembered as the latest in the history of Viñas del Vero. The first variety to be picked was Pinot Noir, starting on 2nd September, followed by Chardonnay. We began picking the other varieties in the week of 10th September and from then on the harvest was completed slowly and in stages, finishing on 29th October with the last Garnacha and Parraleta in our Secastilla valley vineyards. This harvest was one of the latest ever to start and one of the longest too, lasting two months. The grapes were late starting to ripen and did so slowly, due to both the temperature and the number of bunches. The process resulted in ideal phenolic maturing of the grapes in parallel with the development of the sugar levels, so as a result the 2013 wines offer a wealth of aromas as well as lovely, stable colours. This 2013 harvest is of high quality and the wines are open, expressive, fresh and aromatic, of modest alcohol levels and easy to drink. It is interesting to note that the analytic parameters point to the wines being suitable for laying down.

VINEYARD

"The Pago La Miranda" (Estate of Miranda) in the Secastilla Valley is situated in the northeast of Somontano with a special Mediterranean microclimate that has quite different climatic conditions for vine, olive and almond growing. On stony slopes at more than 700 metres above sea level, we have recovered very ancient Garnacha vineyards, the traditional variety from Secastilla Valley. The altitude together with a special orientation of the vines ensures many hours of sunshine, which naturally favours the ripening of the fruit. It is a non-irrigated area with sandy/loamy soils, which are very stony. There is an ancient tradition in the Secastilla Valley, where the female of the house owns the property, land and estate, hence the name of this particular estate "La Miranda".

WINEMAKING

The Garnacha Blanca from La Miranda estate was harvested by hand in optimal ripening conditions at the third week of October. The grapes were pressed immediately so as to preserve the unique characteristics of this indigenous white variety. The must was then fermented at a low temperature before being transferred to French oak barrels to age for four months, after which it was filtered and bottled.

WINEMAKER'S NOTES

La Miranda Garnacha Blanca 2013 is a real discovery given how scarce the variety is. A bright yellow infused by a green iridescence this wine is intensely aromatic, delivering a surprising amount of white fruit complemented by notes of nuts. It is flavoursome in the mouth, well balanced and has a great personality. This is undoubtedly a truly elegant, highly distinctive wine.

GRANDES
PAGOS
DE ESPAÑA

