

LA MIRA

Soto y Manrique



COUNTRY
APPELLATION
VARIETY
AGE OF VINES
FARMING
SOIL
ALTITUDE

Spain
 Cebreros DOP
 Garnacha
 Over 50 years
 Sustainable farming,
 Granite and Slate soils.
 750—1.060 meters

VINIFICATION

Spontaneous fermentation in concrete tanks. 30% with whole bunches, at controlled temperature between 18 – 26 °C. Once the Fermentation has finished, the first juice is raked to an Inox tank where waits for 10 days until the final racking is done to old barrels and a 20HL Foudre. On November 2019 the wine was raked out of the barrels.

ALCOHOL CONTENT

14.50%

PAIRING

Tender, slow-cooked pork, braised lamb, or root vegetable stews

TASTING NOTES

This is super aromatic and expressive, with great finesse, notes of yellow flowers and tangerine peel, really showy. This is the gentler of the slate wines: it has a finer texture, smoother tannins and really focused, clean and precise flavors, with great length. It's a really complete and harmonious wine. This is delicious.

RATINGS

- **94 WA (R. Parker)**, vntg 2018



LOGISTICS

Shipper 6 bottles				Pallet; 60 C/6			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
21.73 In	11.97 In	4.21 In	9Kg	39.37 In	47.25 In	48.03 In	565 Kg