

# LA MIRA

Soto Manrique



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Cebreros D.O.P.
<b>GRAPE VARIETY</b>	100 % Garnacha
<b>AGE OF VINES</b>	Over 50 years
<b>FARMING</b>	Sustainable farming,
<b>SOIL</b>	Granite and Slate soils.
<b>ALTITUDE</b>	750—1.060 meters
<b>VINIFICATION</b>	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.
<b>AGING</b>	Matured in a 3,000-liter oak vat and barrels for 14 months.
<b>ALCOHOL %</b>	14,5%
<b>PAIRING</b>	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

- 93 Robert Parker ( Wine Advocate ) ;vntg 2019
- 94 Robert Parker ( Wine Advocate ) ;vntg 2018



### LOGISTICS

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