

Mironia

VERDEJO

D.O. RUEDA

KNOT OF UNIQUE SENSATIONS

Pale yellow, brilliant with reflexes green emerald. Fresh and intense nose of great complexity that develops as the wine breathes, showing minerals notes together with some cinnamon hints, vanilla and honey, that remarks its barrel ageing with its lees. It is fresh and tender in the mouth with a rounded finish, and its fleshiness and unctuousness incite us to keep enjoying it.

GRAPES: Verdejo.

HARVEST: The grapes are harvested at its optimum maturity stage, protected by the cool of the night using a mechanical harvester for preserving its freshness.

ELABORATION: Once in the winery, we proceed to lightly press the grapes at low temperature on an inert atmosphere.

FERMENTATION: The obtained juice from the press ferments in stainless Steel tanks for more than 15 days at a temperature of 15°C.

BARRELS: Aged in French Oak barrels with its fine lees, during 3 months, after the alcoholic fermentation is finished.



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