



MIROS

de RIBERA

Est. MMIII
BODEGAS PEÑAFIEL
ALMA DEL DUERO

ALBA DE MIROS

D.O. RUEDA

SUBLIME ESSENCE

This Wine shows a brilliant Straw yellow color, fresh and intense nose of great complexity, showing tropical fruits (mango and papaya), and some citric notes (grapefruit) with a bottom of freshly baked bread note in the background, from the ageing with its lees. It is fresh and velvety on the palate with a lingering and rounded finish.

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 20 days at a temperature of 15 °C.

Once the fermentation is finished, we proceed to make a “sur lies” ageing during 2 months, for increasing its complexity.



Bodegas Peñafiel

Ctra. N-122, km. 311
47300 Peñafiel, Valladolid, España
bodegaspenafiel@bodegaspenafiel.com
Tel.: (+34) 983 881 622

www.bodegaspenafiel.com