

# VIÑAS DEL VERO



**SOMONTANO**  
DENOMINACIÓN DE ORIGEN

## LA MIRANDA DE SECASTILLA GARNACHA BLANCA

Vintage: 2012.

Denomination of Origin: Somontano.

Vineyard source: Pago "La Miranda" Secastilla Valley.

Composition: Garnacha Blanca.

Ageing: 4 months in French Allier oak.

Alcohol: 13% vol.

ph: 3,20.

Total acidity: 5,43 gr/l (tartaric).

Residual sugar: 1,9 gr/l.

First released vintage: 2010.

We suggest it is served between 8°C and 10°C, as an ideal accompaniment to aperitifs, fish of good texture, rices, pâté and goat cheeses.

### VINTAGE

The 2012 harvest was the earliest ever in the 25 years of Viñas del Vero's history. The extreme conditions of 2012 – average temperatures, scant rainfall, the thermal stress on the vines, the absence of fungal disease (mildew, oidium and botrytis) and of severe attacks by pests enabled us to obtain a perfectly healthy crop with a fine balance of ripeness, acidity and colour. The harvest began on 16th August in our Pinot Noir, Merlot and Chardonnay vineyards, which we did not want to leave any longer to avoid losing any of the acidity in the grapes. We then started to harvest Tempranillo, Syrah, Sauvignon Blanc, Gewürztraminer and Riesling at the beginning of September and picked the Cabernet Sauvignon and Macabeo in the second fortnight, ending the month with the indigenous varieties planted higher up - Garnacha Blanca, Garnacha Tinta, Moristel and Parraleta. The harvest finished on 25th September following 40 intensive days of picking, punctuated by just one day's rain. The grapes were all in perfect health.

### 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 last week of September. After direct pressing, in order to respect the particularities of this grape variety, the must was racked for fermentation in second year old French Allier oak barrels, remaining in barrels for a further four months before being bottled.

### WINEMAKER'S NOTES

La Miranda Garnacha Blanca 2012 is a unique wine, due to the grape variety, just cultivated in Spain, specifically in Aragon. It shows a yellow color with green highlights. High aromatic intensity, combining fresh and tropical fruit aromas. In the mouth is soft, with a moderate and balanced acidity together with toasted nuances from the oak. Without a doubt, this is a wine with a captivating own personality.



GRANDES  
PAGOS  
DE ESPAÑA