

LA MIRANDA SECASTILLA GARNACHA



VINTAGE

The 2017 growing year could be described as unusual, albeit with rainfall within the average for Somontano. The rain did however fall outside the vines' vegetative growth period, there were substantial frosts during the spring and temperatures were high throughout the summer. The harvest began on 16th August with the Chardonnay grapes, followed gradually by the other varieties and ending on 2nd October, after 47 days of harvesting. Whilst the volume of grapes picked was lower than in other years, they were extremely healthy and free of fungal diseases. Wines made from the 2017 vintage are generally structured and full flavoured with an interesting concentration of aromas.

VINEYARD

The vineyards of the Secastilla Valley lie in the extreme north-eastern part of Somontano and enjoy a special 'Mediterranean microclimate'. Viñas del Vero grows vines on 48 hectares of land in this valley, mostly Garnacha, with Parraleta and Syrah too. The relative altitude and the special orientation of these vineyards means that they benefit from many hours of sunlight, which facilitates the fruit's ripening. The whole valley is dry and the soil is sandy loam and quite stony.

WINEMAKING

The Syrah and Parraleta were harvested in the third week of September, whilst the Garnacha harvest took place during the last days of the month. All three varieties were picked by hand and we de-stemmed the grapes in the vineyards, placing them in vats. After being chilled down to 8 °C, the grapes continued to macerate for two days prior to alcoholic fermentation, at a temperature kept below 25 °C, for ten days. After it was drawn off, the wine was fined naturally by decantation and was raked three times before being transferred to French oak barrels to age for eight months, after which it was filtered and bottled.

WINEMAKER'S NOTES

The wine displays a violet edge that is characteristic of carefully made Garnacha. On the nose, it displays intense aromas that bring to mind sharp red fruits, complemented by wild flowers. The wine is smooth on the palate, pleasant and flavoursome.

SERVING SUGGESTIONS

The wine should be served at between 14 and 16 °C with red meat, roasts, oily fish, cheese and desserts.

Vintage: 2017.

Denomination of Origen: Somontano.

Vineyards: La Miranda, Prudencia, La Mata and La Pirámide.

Varieties: Mainly Garnacha, complemented by Syrah and Parraleta.

Date of harvest: End of September.

Ageing: 8 months in French oak barrels.

Alcohol: 14% vol.

Ph: 3,60.

Total acidity: 4,73 g/l (tartaric).

Residual sugar: 2,8 g/l.

CONTAINS SULPHITES

González Byass
Desde 1835
Familia de Vino