

LA MIRANDA

SECASTILLA

GARNACHA BLANCA



VINTAGE

The 2019 growing year is best described as having been very dry, with 23% less rainfall than average.

As to temperatures, it should be noted that this was a year free of frost and generally warm, especially during the summer months. The harvest began on 27th August with the Chardonnay and Pinot Noir grapes the first to be picked, and finished on 8th October in Secastilla, our most northern vineyard. The harvest went on for 43 long days, which is quite usual in Somontano on account of the number of different soils and altitudes in the area and the range of grape varieties grown here. The 2019 harvest was completed in phases and was practically problem-free, due in part to the lack of rain, which meant all the grape varieties remained in excellent health. As a result, the wines produced were well-structured, brimming with flavour and displayed very interesting concentrated aromas, with each grape variety expressing its classic features clearly.

VINEYARD

The vineyards in the Secastilla Valley lie in the far north-east of Somontano and enjoy a special "Mediterranean microclimate" that is ideal for growing olives, vines and almonds. On stony hillsides more than 700 metres above sea level, we have brought vineyards of very old red and white Garnacha, which are the typical Secastilla Valley varieties, back into production. The area's relative altitude and particular orientation mean that it enjoys many hours of sunlight, which helps the fruit to ripen. Throughout the area the vines are non-irrigated, whilst the soil is sandy loam and quite pebbly.

WINEMAKING

The white Garnacha grapes were picked during the last week of September, by hand, and placed into small, 12kg boxes. The bunches were de-stemmed and crushed in the vineyard then placed in the maceration tank and taken to the winery. Once there, the prime quality free-run juice was drawn off then, following fermentation, transferred to oak barrels where it remained for four months, with batonnage performed frequently. The wine was filtered and bottled in August 2020, then left to age further in bottle.

WINEMAKER'S NOTES

La Miranda de Secastilla Garnacha Blanca is pale in colour, with a greenish iridescence and very bright. It displays a range of elegant, subtle and enticing aromas. Light on the palate at first, it reveals itself to be a full, smooth, rounded, long wine with a pleasant aftertaste.

SERVING SUGGESTIONS

Best served at between 8 and 10°C. A perfect match for appetizers, salad dishes, fish, rice dishes, foie gras and goat's cheese.

Vintage: 2019.

Denomination of Origin: Somontano.

Vineyards: Guardia, Purruogo & Las Almunias.

Varieties: 100% Garnacha Blanca.

Date of harvest: Last week of September.

Ageing: 4 months in French oak.

Alcohol: 13,5% vol.

Ph: 3,00.

Total acidity: 5,63 g/l (tartaric).

Residual sugar: 1,4g/l.

CONTAINS SULPHITES

González Byass
Desde 1835
Familia de Vino