

LA MIRANDA SECASTILLA GARNACHA



Vintage: 2016.

Denomination of Origin: Somontano.

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

Varieties: Mainly Garnacha, complemented by Syrah and Parraleta.

Date of harvest: Second half of September and first week of October.

Ageing: 8 months in French oak barrels.

Alcohol: 14% vol.

Ph: 3,64.

Total acidity: 4,68 g/l (tartaric).

Residual sugar: 2,3 g/l.

CONTAINS SULPHITES

VINTAGE

The 2016 growing year can be described as dry and mild. Rainfall was below the average for the decade and came irregularly: autumn was dry, winter and early spring were very rainy and the last five months of the spring-summer were very dry, with no rain at all from 22nd May to 13th September. This did mean that the grapes were very healthy, with no complications from fungal attack. The harvest began on 24th August and ended on 11th October, after a long 49 days of picking, something which is quite usual in Somontano given the wide range of grape varieties grown there and the variety of soils types and weather conditions. The 2016 harvest was staggered and unhurried, with just one day of rain. As the vines had sufficient leaf canopies and remained perfectly healthy right through to the end of the harvest, the grapes ripened gradually until they developed good sugar levels, with no health problems to disrupt the normal rhythm. The way the last phase the growing cycle played out, together with the healthy state of the grapes meant that the wine could be made slowly and unhurriedly, taking every step needed to extract its maximum potential. The 2016 harvest wines will generally be brightly coloured with modest alcohol levels, intense aromas, distinct flavours and pleasant textures.

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 second half of September, whilst the Garnacha de Secastilla were picked in the first week of October. 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 racked 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.

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