

LA MIRANDA

SECASTILLA

GARNACHA



V I N T A G E

The 2022 agricultural year in the Somontano region was marked by high temperatures and consecutive heatwaves. High temperatures were recorded early on, and May, at the end of spring, stood out for having the highest average temperature ever recorded, making it the hottest May since records began. Precipitation totaled 412 mm, compared to the average of 513 mm in Somontano, representing a 20 percent decrease.

V I N E Y A R D

The vineyards of the Secastilla Valley are located in the northeasternmost part of Somontano and benefit from a distinctive "Mediterranean microclimate." Viñas del Vero cultivates 48 hectares of vineyards in this valley, mainly Garnacha, along with Parraleta and Syrah. The relative altitude and unique orientation of these vineyards result in many hours of sunlight, which favors fruit ripening. The entire valley is dry-farmed, and the soils are sandy-loam with a significant amount of stones

W I N E M A K I N G

The harvest was carried out manually, and the grapes were destemmed right at the vineyard to begin maceration on-site. After being cooled to 8 °C, the grapes continued macerating for two days before alcoholic fermentation, which was conducted at a temperature below 25 °C for ten days. After racking, the two wines naturally and spontaneously began malolactic fermentation, which progressed slowly. Subsequently, the wines were naturally clarified, and each was racked three times before the final blend was made and transferred to French oak barrels, where it remained for eight months. Finally, the wine was filtered and bottled.

W I N E M A K E R ' S N O T E S

We observe a violet rim, characteristic of Garnacha. On the nose, it offers good aromatic intensity, reminiscent of ripe red fruits, wildflowers, and delicate toasted notes. On the palate, it presents a soft attack with a smooth, long, and flavorful passage, leaving a pleasant aftertaste.

S E R V I N G S U G G E S T I O N S

It should be served at a temperature between 14 and 16°C with red meats, roasts, oily fish, and cheeses.

Recognitions of Previous Vintages

Gold Medal at "Grenaches du Monde 2024"
92 points by Tim Atkin - La Miranda de Secastilla 2020



Vintage: **2022.**

Designation of Origin: **Somontano.** Vineyards: **La Miranda, Prudencia, La Mata, and La Pirámide.**

Varieties: **85% Garnacha y 15% Syrah.**

Harvest Date: **Second half of September**

Aging: **8 months in French oak barrels.**

Alcohol: **14% vol.**

pH: **3.60.**

Total Acidity: **4.75g/l (tartaric).** Residual Sugar: **2g/l (tartaric).**

CONTAINS SULFITES

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