



Bodegas Peñafiel



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SIERRA DE MIROS CRIANZA 2008

D. O: RIBERA DEL DUERO, Spain.

GRAPE VARIETIES : 85 % Tempranillo, 11% Merlot and 4% Cabernet Sauvignon.

HARVEST: Made manually and transported the grapes to the winery in 15 kg plastic boxes. Harvested in the last week of October.

PRODUCTION:. Receipt of grapes in the winery through the selection table, to be de-stemmed and squeezed before being vatting.

FERMENTATION: At controlled temperature of around 28°C in stainless steel conical tanks.

MACERATION: During 29 days.

VINTAGE: In French oak barrels during 20 months.

CLARIFICATION AND STABILIZATION: Wine only filtered before bottling .

BOTTLED: September 2011.

ALCOHOL: 14%.

CORK: Natural, 49x24.

LABEL: Original painting by Marc Jesús, for Bodegas Peñafiel.

TASTING NOTES: Red color, layer, clean and bright, with a ruby and violet hues.

Nose broad and intense, which dominate the vintage notes, some roasted and spicy nuances, balanced with notes of ripe fruit notes and even mature reminiscent compote.

The entry on the palate is powerful and round mouth. It's noted some astringency already tamed by the passage in the bottle. But that gives the wine a good persistence.

SERVICE TEMPERATURE: 14 - 16 °C