



Bodegas Peñafiel



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SIERRA DE MIROS RESERVA 2007

D.O.: RIBERA DEL DUERO – Spain

GRAPE VARIETIES: Tinta fina (tempranillo) grapes, selected from the vineyard of Rafael.

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

PRODUCTION: The reception of the grapes in the winery is done with tables, in which we make the de-stemming and crushing before vatting.

FERMENTATION: At controlled temperature of 32°C in stainless steel conical tanks.

MACERATION: During other 32 days.

VINTAGE: 30 months in French oak barrels.

BOTTLED: November 2010.

ALCOHOL: 14% Vol.

CORK Natural, of 49 X 24.

LABEL: Original painting by Richard Commeleran for Bodegas Peñafiel.

TASTING NOTES:

Red color, layer, clean and bright with slight tiles hues keeping some violet.

Nose broad and intense, which dominate the vintage notes, aromas of tobacco, some balsamic notes and when oxygenates the wine it appears a touch of over ripening and compota.

The entry on the palate is powerful, round and volinomijs. It shows a certain astringency already tamed by the passage in the bottle. But that gives the wine a good persistence. With an aftertaste which expresses the balance grape wine.

SERVICE TEMPERATURE: 14 – 16 ° C