



Bodega Mihura

Variety: Tempranillo

Harvest Year: 2019

Varieties: 85% Tempranillo and 15% Syrah

Origin: Ciudad Real, Castilla La Mancha, Spain.

723 masl / 2372 ft

Harvest: Manual

Alcohol: 13,5%

Acidity: 5,50

Ph: 3,80

Vinification: Manual harvest of bunches before de-stemming and pressing. 85% Tempranillo; 15% Syrah; elaborated separately, harmoniously combined to obtain a round finish. Ganymede system, greater maceration in less time (unlike traditional), to obtain greater fruitiness. Developing greater intensity of colour and more softness in the mouth. Fermentation for 6 days at controlled temperatures between 22°C and 24°C, to obtain greater complexity in the mouth.

Tasting Notes: Intense ruby red with bluish hues. On the nose it is fresh and elegant, with fruity notes as also plum and vanilla. On the palate, it is harmonious and round, where the tannins, very present but friendly, highlight its personality.

Serving Temperature: Between 14°C y 17°C

Food Pairing: Ideal to accompany beef meat, lamb, blue fish, chinese food and duck.