



MIRONE

GARNACHA ROSÉ

Origin Denominación de Origen (D.O.) Campo de Borja (Aragón, Spain).

Vineyards 2,500 hectares of vines, with an average age of 40 years, are planted at a density of approximately 2,500 vines per hectare. The vineyard is situated in the town of Magallón, northern Spain's Aragon Province, where the unique climate gives rise to this uncommonly fruity Garnacha grape.

Variety 100% Garnacha

Soils The loose, rocky soils provide excellent aeration and drainage, abound in limestone and offer very low levels of organic material. Their result is Borja's characteristically small, bush-like vines, where this Garnacha thrives.

Winemaking Grapes are hand-picked in October and macerated just long enough to give the wine its subtle salmon-pink tones. Fermented in stainless steel tanks at 25°C, reaching 30°C after 21 days.

Technical Info Alc. by Vol.: 13.5%. Total Acidity: 5.5 g/l. Total Sugars: 5.0 g/l.

Bottle type Tall (313mm) Bordeaux-style clear bottle with screwcap closure.

Ageing The wine is fresh from the most recent harvest with neither oak nor bottle ageing. Instead, the emphasis is on maintaining optimum freshness, not to mask the naturally fruit-driven characteristics of Borja's Garnacha grapes.

Tasting notes & food matching A fresh, crisp and fruity rosé wine, bursting with vitality. In the mouth, it has a pleasant acidity that rounds the wine while giving it freshness. The notes of summer fruits and silky texture are a delight to behold.

Mirone Garnacha Rosé is best enjoyed young and fresh. The ideal complement to fish and pasta dishes, though its light and inviting character make it equally enjoyable when consumed on its own. Serve chilled.

Winemaker's guide The wine is ready to enjoy now and is best enjoyed within two years for optimum freshness and vitality. Serve well chilled (around 6°C), on its own or with a variety of tasty dishes.

