



MIRONE SELECCIÓN

GARNACHA

Origin D.O. Campo de Borja (Aragón), North-Eastern Spain.

Vineyards 2,500 hectares of vines, with an average age of 45 years, are planted at a density of approximately 3,000 vines per hectare. The vineyard is situated in the small town of Borja, in Aragón, northern Spain, where the unique climate gives rise to this uncommonly fruity Garnacha grape.

Variety 100% Garnacha

Soils Unusually dry, limestone soils with some clay, producing Borja's characteristically small, bush-like vines.

Winemaking A delicate vinification process that avoids over-extraction, paying full and due respect to the grape variety. Having been exclusively hand-picked, the finest grapes are moved into temperature-controlled stainless steel tanks, where alcoholic and malo-lactic fermentation take place. This process is followed by limited filtration and fining.

Technical Info Alc. by Vol: 15% Total Acidity: 6.0 g/l. Total Sugars: <2.0 g/l.

Bottle type *Bordelesa Stilus* – Tall green bottle with natural cork or screwcap closure.

Ageing All grapes are young and un-aged grapes, from the most recent harvest.

Tasting notes & food matching Award-winning regional and varietal typicity, maintaining all the character of the finest Garnacha grapes of Campo de Borja. Mirone Garnacha Selección offers a powerful burst of ripe forest fruit aromas, with hints of freshly-ground black pepper. The soft tannins allow for a silken-textured and perfectly balanced wine, with a full and pleasant aftertaste. Great with big red meats, such as Spanish favourite, *Fighting Bull*, as well as grilled vegetables and smelly cheeses. The easy-drinking character of the wine also makes Mirone the perfect complement to a night-in on the sofa.

Winemaker's guide Serve at room temperature or even slightly chilled on a warm summer's evening, with fine food and good friends.

