

Silencio de Miros



VENDIMIA SELECCIONADA

D.O. RIBERA DEL DUERO

ESSENCE OF "RAFAEL'S VINEYARD"

Silencio de Miros gets the essence of our most appreciated vineyard: "Rafael Vineyard". Located at nearly 3.000 feet high, under the watchful eye of the Castle of Peñafiel.

From the appreciated "Golden Mile", this wine is cuddled from the harvest, to the bottle, resting in new French oak barrels the right and proper time that our winemaker decides according to the characteristics of each vintage.

GRAPES

Tinta Fina (Tempranillo) from Rafael's Vineyard.

HARVEST

Late harvested, usually in mid-October, hand-picked using 12 Kg. Cases that rest on a refrigeration chamber 48 h below 7°C.

ELABORATION

Once in the winery, the harvest is passed through a sorting table and we do a gentle destemming.

FERMENTATION

Alcoholic – We realize a pre-fermentative cold soak for 52 hours in an inert atmosphere for a better extraction of fruity aromatic compounds from the grape. Ferments during 12 days at 28°C, in truncated cones stainless steel tanks of 17.000 l. of capacity.

Malolactic – It remains for 45 days in new French oak barrels of 500 and 225 litres with its fine lees, and we do a gentle battonage twice a week for increasing the volume on the palate.

BARRELS

Aged in new French oak barrels for the time that our winemaker decides according to the characteristics of each vintage.

TASTING NOTES

Deep red cherry color with violet rim. It shows fresh aromas in the nose, combining red currant, plums and raisins. Also displays some light hints of violets and truffles. Very well integrated aromas with a background of mild coffee toast and light touches of spiciness after being aged in French oak barrels. Powerful, elegant and lively in the mouth, followed by a light astringency typical of this vineyard.



Bodegas Peñafiel

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