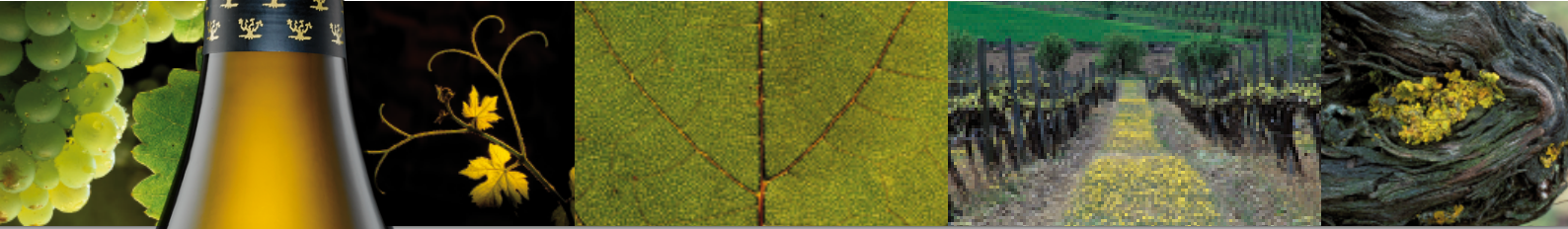


# LA MIRANDA

# SECASTILLA

## GARNACHA BLANCA



### VINTAGE

The 2020 growing year can be described as having been very wet, with a rainfall of 700mm compared to 513mm of the registered average of the last 75 years, which represents a considerable increase. However after a especially rainy spring, the average temperatures during the summer season were similar to those average recorded in recent year therefore a slow, optimal and gradual ripening of the fruit. The harvest began on August 18th with Chardonnay and ended on October 6th with Garnacha. The wines obtained are on the whole very expressive, intensely aromatic and smooth and rounded on the palate even as youthful wines, which implies they should develop well over time.

### VINEYARD

The vineyards of the Secastilla Valley are located in the north-eastern corner of Somontano and have a special "Mediterranean microclimate" suitable for growing olives, vines and almond trees. On stony slopes above 700 meters above sea level, we have recovered very old vineyards of Garnacha Tinta and Garnacha Blanca, the traditional varieties of the Secastilla Valley. The relative altitude and its special orientation make it an area with many hours of sunshine, which favors the ripening of the fruit. This entire zone is of dry land and the soils are franco-sandy with enough stoniness.

### WINEMAKING

The white Garnacha grapes were picked during the last week of September, by hand, and placed into small, 12kg boxes. The bunches were de-stemmed and crushed in the vineyard then placed in the maceration tank and taken to the winery. Once there, the prime quality free-run juice was drawn off then, following fermentation, transferred to oak barrels where it remained for four months, with batonnage performed frequently. The wine was filtered and bottled in October 2021, then left to age further in bottle.

### WINEMAKER'S NOTES

La Miranda de Secastilla Garnacha Blanca is pale in colour, with a greenish iridescence and very bright. It displays a range of elegant, subtle and enticing aromas. Light on the palate at first, it reveals itself to be a full, smooth, rounded, long wine with a pleasant aftertaste.

### SERVING SUGGESTIONS

The optimal service temperature is between 8 -10 °C. It perfectly combines with appetizers, elaborated salads, fish, rice, foie and goat cheeses.

Vintage: 2020.

Denomination of Origen: Somontano.

Vineyards: Guardia, Purruogo & Las Almunias

Varieties: 100% Garnacha Blanca.

Date of harvest: Last week of September.

Ageing: 4 months in French oak.

Alcohol: 13,5% vol.

Ph: 3,11

Total acidity: 5,78 g/l (tartaric).

Residual sugar: 2,25 g/l.

CONTAINS SULPHITES

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Desde 1835  
Familia de Vino