

LA MIRANDA SECASTILLA GARNACHA



V I N T A G E

The agricultural year 2021 in Somontano was dry, with rainfall 29% below the average of recent years. Regarding temperatures, the minimum was recorded on January 6 (-6.8°C) and the maximum on August 14 (39.9°C). The harvest began on August 23 with the Chardonnay variety and ended on October 19 in our northernmost vineyards, after 58 days, making it one of the longest in our history. Generally speaking, the 2021 harvest was staggered, with the only complication being the rainfall in early September. The quality of the wines from this vintage can be defined as very high, with a clear expression of the varieties and very pleasant mouthfeel textures.

V I N E Y A R D

The vineyards of the Secastilla Valley are located in the northeasternmost part of Somontano and enjoy a special "Mediterranean microclimate." Viñas del Vero cultivates 48 hectares in this valley, mainly Garnacha, along with Parraleta and Syrah. The relative altitude and special orientation of these vineyards provide many hours of sunlight, which favors fruit ripening. The entire valley is rain-fed, and the soils are sandy-loam with considerable stoniness.

W I N E M A K I N G

The harvest was done manually, and the grapes were destemmed in the vineyard to begin fermentation on-site. After cooling to 8°C, the grapes underwent maceration for two days before alcoholic fermentation, which took place at a temperature below 25°C for ten days. After racking, the two wines began malolactic fermentation naturally and spontaneously, which developed slowly. Subsequently, the wines were naturally decanted and each was racked three times before the final blend, which was aged in French oak barrels for 8 months. Finally, the wine was filtered and bottled.

W I N E M A K E R ' S N O T E S

We observe a violet rim characteristic of Garnacha. On the nose, it offers good aromatic intensity, reminiscent of ripe red fruits, wildflowers, and delicate toasted notes. On the palate, it has a soft attack with a pleasant, long, and tasty passage, leaving a pleasant memory.

S E R V I N G S U G G E S T I O N S

It should be served at a temperature between 14 and 16°C with red meats, roasts, oily fish, and cheeses.

Recognitions of Previous Vintages

Gold Medal at "Grenaches du Monde 2020."



Vintage: 2021.
Designation of Origin: Somontano.
Vineyards: La Miranda, Prudencia, La Mata, and La Pirámide.
Varieties: 92% Garnacha and 8% Syrah.
Harvest Date: September and October.
Aging: 8 months in French oak barrels.
Alcohol: 13.5% vol.
pH: 3.60.
Total Acidity: 4.90 g/l (tartaric).
Residual Sugar: 2.5 g/l (tartaric).
CONTAINS SULFITES

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