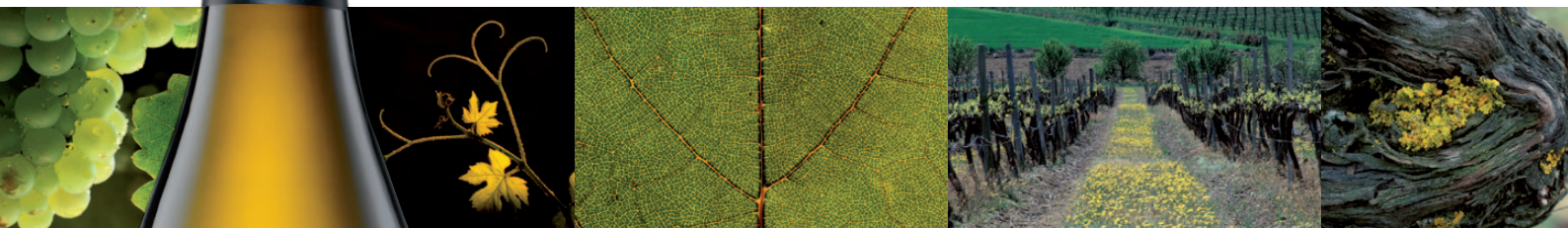


LA MIRANDA

SECASTILLA

VIÑEDOS DE ALTURA

GARNACHA BLANCA



HARVEST

The agricultural year in Somontano has been marked by high temperatures and consecutive heat waves. High temperatures were recorded very early, at the end of spring, the month of May recorded the highest historical average temperature, being the hottest month of May since records have been kept. Rainfall was (412 mm) compared to the average (513 mm) recorded in Somontano, which is 20 percent less.

VINEYARD CHARACTERISTICS

The vineyards of the Secastilla Valley are located in the extreme north-east of Somontano and have a special "Mediterranean microclimate" that is ideal for growing olives, vines and almond trees. On stony slopes located at an altitude of over 700 metres 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 favours the ripening of the fruit. The whole area is unirrigated and the soils are sandy loam with a fair amount of stony soil.

WINEMAKING

The Garnacha Blanca was harvested by hand during the third week of September in small 12 kg boxes. The grapes were destemmed and crushed at the foot of the vineyard and then put into the maceration vat and transported to the winery. Once there, the first quality free-run juice was extracted, and after fermentation, it was racked into oak barrels, where it remained for 4 months undergoing frequent battonage. After that, the wine was filtered and bottled in July 2023 to continue its ageing process in the bottle.

WINEMAKER'S NOTES

The Miranda de Secastilla Garnacha Blanca shows a pale, low intensity colour, typical of this variety, with greenish iridescence and a lot of luminosity. Its aromas compose an elegant and subtle range, which invites us to discover them, always related to white fruits and sweet spices. Its attack on the palate is smooth, giving way to an unctuous, round, long wine with a pleasant aftertaste.

SERVICE

The optimum serving temperature is between 8 and 10 °C. It goes perfectly with aperitifs, elaborate salads, fish, rice dishes, foie gras and goat's cheese.

Acknowledgements from previous vintages:

- 90 puntos en JamesSuckling.com
- 90 puntos en Guía Peñín 2022.
- 90 puntos en International Wines and Spirits Competition 2021.

Vintage: 2022

Denomination of Origin: Somontano.

Vineyards: Guardia, Purruogo and Las Almunias.

Varieties: 100% Garnacha Blanca.

Harvest date: Third week of September

Ageing: 4 months in French oak barrels.

Alcohol: 13% vol.

Ph: 3.04.

Total acidity: 5.95 g/l (tartaric).

Residual sugar: 2 g/l.

CONTAINS SULPHITES