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| Name: | MILETO GRAN RESERVA |
| Vintage: | 2016 |
| Variety: | 90% Tempranillo 5% Garnacha 5% Graciano |
| Vineyards: | Rioja, planted in 1952 |

ELABORATION

Harvest: Manual in 15 Kg plastic boxes.
Cold prementation for 6 days and controlled fermentation at 22°C.
Malolactic and ageing for 24 months in new (60%) French, Hungarian and American and 40% second year French and Hungarian oak barrels.

TECHNICAL DATA

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| Alcohol Content: | 14.50 % vol |
| Total Acidity: | 5,28 gr./l Tartaric |
| Volatile Acidity: | 0,62 Acetic |
| Residual sugar: | 1,6 g/l |

TASTING NOTES

Appearance: Dark red with garnet tones
Aroma: Ripe fruit, plums, blackberries, liquorice with the toast, spiced notes of the oak barrels.
Palate: Great structure with mature tannins. Long and persistent aftertaste. Nice toasted sensations of new barrels.

GASTRONOMY

Matching with red meat, venison, mushrooms and cured cheese.

Serve at 16° - 18° C

PRESENTATION

Bottle "Bordelesa Selección"
Cap 100% tin
Natural Cork 49X24 mm
Self-adhesive label
Six bottle carton case in vertical position