



GOLD

Rioja Masters

CONCOURS MONDIAL

GOLD

de Bruxelles

GOLD

Bacchus

Silver

Decanter

Silver

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Decanter Report

MIRTO 2019



A wine made exclusively in exceptional years, using the best old vines from eight villages near Haro. Fermentation is carried out separately, and then just one or two vats are selected. This wine is perfect for those seeking excellence, complexity, and the elegance of a true icon.

D.O.Ca. VARIETY

Rioja. 100% tempranillo.

TERROIR

Selected vineyards located in the municipality of Ábalos, at an altitude of 650 meters. Mild Atlantic climate with the influence of the altitude factor. Big influence of the Sierra de Cantabria. Calcareous clay-rich, and sandy soils, with decomposition of bedrock sandstone. Only over 80 years old vines are used, in marginal vineyard zones.

2019 VINTAGE

In Ábalos there was a late sprouting, and the fruit set was irregular, typical of old vines. The area suffered from hydric stress and high temperatures during summer. But the north wind, along with the rains prior to ripening, favored that these vineyards were able to reach their maximum expression on October 18, when the harvest began.

WINEMAKING

Manual selection of grape clusters and grains. Alcoholic fermentation took place in French oak vats, followed by malolactic fermentation and 23 months of ageing in new French oak barrels. The wine is then bottled without clarification or filtration.

STYLE

Ruby red with intense vibrancy, this wine is clean, bright and dense, leaving legs on the glass. Aromas of fresh black fruit and ripe cherries are complemented by hints of white pepper, eucalyptus, and mint. Tertiary notes of wood reveal touches of dark chocolate, coffee, and cigar box. On the palate, it is long and velvety, balanced by fresh acidity and ripe tannins.

PAIRING

Red meats, barbecues. Sausages, cheeses. And in sweet moments it can be paired with dark chocolate.

CONTAINS SULPHITES

