

# LA MIRANDA

# SECASTILLA

## GARNACHA



### VINTAGE

The 2018 growing year could be described as very wet, as there was a considerable amount of rain in both spring and summer (40% more than the average). As to temperatures, it could be considered to have been a hot year, especially during August. The harvest began on 27th August with the Merlot grapes and finished on 24th October, in our most northerly vineyards, following a long 57 days of picking, which was two weeks more than usual for our winery. Whilst it was a challenging year health-wise because of the amount of rain, the grapes ripened in stages, which meant there was no overlap between varieties. The wines produced from this vintage are on the whole very expressive, intensely aromatic, easy on the palate and rounded even as young wines, indicating that they will develop well over time.

### VINEYARD

The Secastilla Valley vineyards lie in the far north-eastern part of Somontano, where they enjoy a special "Mediterranean microclimate". Viñas del Vero has 48 hectares of vineyard there, primarily growing Garnacha, along with Parraleta and Syrah. The relative altitude and particular orientation of these vineyards mean that the area receives a high number of hours of sunshine, which helps the fruit ripen. The whole valley is dry farmed, whilst the soil is sandy loam and quite stony.

### WINEMAKING

The Syrah and Parraleta grapes were harvested during the third week of September, whereas the Garnacha were picked a month later. In all three instances, picking as done by hand and the bunches de-stemmed and placed in vats in situ. After being chilled down to 8°C, the grapes macerated for a further two days prior to alcoholic fermentation, which lasted for ten days with the temperature kept below 25°C. After racking, the wines spontaneously began malolactic fermentation, which progressed slowly. Subsequently, the wines were decanted naturally and each was racked three times prior to creating the final blend, which was transferred to French oak barrels for 8 months. Lastly, the wine was filtered and bottled.

### WINEMAKER'S NOTES

The wine displays the violet rim that is typical of Garnacha grapes. On the nose, it brims with aromas that bring to mind ripe red fruit, wild flowers and delicate toasty notes. Mild on the palate at first, it is smooth, long and full of flavour with a pleasant aftertaste.

### SERVING SUGGESTIONS

This wine should be served at 14° - 16°C with red meat, roasts, oily fish and cheese.

Vintage: 2018.

Denomination of Origin: Somontano.

Vineyards: La Miranda, Prudencia, La Mata and La Pirámide.

Varieties: 85% Garnacha, 12% Syrah and 3% Parraleta.

Date of harvest: End of September.

Ageing: 8 months in French oak barrels.

Alcohol: 13.5% vol.

Ph: 3,62.

Total acidity: 4,85 g/l (tartaric).

Residual sugar: 2,5 g/l.

CONTAINS SULPHITES

*González Byass*  
Desde 1835  
Familia de Vino

