



LA MIRANDA DE SECASTILLA GARNACHA BLANCA

INFORMACIÓN TÉCNICA

Vintage: 2010.

Denomination of Origin: Somontano.

Vineyard sources: Pago "La Miranda" Secastilla Valley.

Composition: Garnacha Blanca.

Ageing: 4 months in French Allier oak.

Alcohol: 14% vol.

ph: 3,03.

Total acidity: 5,5 gr/l (tartaric).

Residual sugar: 1,5 gr/l.

We suggest it is served between 16°C and 18°C, as an ideal accompaniment to red and roast meats, oily fish, cheeses and chocolate based desserts.

VINTAGE NOTES

The agricultural year that has culminated with the 2010 harvest could be defined as "traditional" with a long winter, cold with several storms –snowy in Somontano-; a mild and rainy spring, and a calm summer, with no hailstorms. It was also dry and there were no extreme high temperatures in summer. The beginning of the autumn was humid and mild. Regarding temperatures, the minimum was registered on the 20th December (-9°C) and the maximum on the 26th August (37°C). The harvest started on August 23rd, in a testimonial way with the earliest Pinot Noir grapes, and afterwards, at the beginning of September the chardonnay and the Merlot grapes were harvested. It finished on the 6th of October with the more Northern Garnacha grapes and the Carbenet Sauvignon grapes planted at a higher altitude. Harvest was long in terms of time and with a slow ripening process, although it was not complicated as the climatological conditions were good (it only rained one day of the 45 of harvest).

VINEYARD

"The Pago La Miranda" (Estate of Miranda) in the Secastilla Valley is situated in the northeast of Somontano with a special Mediterranean microclimate that has quite different climatic conditions for vine, olive and almond growing. On stony slopes at more than 700 metres above sea level, we have recovered very ancient Garnacha vineyards, the traditional variety from Secastilla Valley. The altitude together with a special orientation of the vines ensures many hours of sunshine, which naturally favours the ripening of the fruit. It is a non-irrigated area with sandy/loamy soils, which are very stony. There is an ancient tradition in the Secastilla Valley, where the female of the house owns the property, land and estate, hence the name of this particular estate "La Miranda".

WINEMAKING

The Garnacha Blanca from La Miranda estate was harvested by hand in optimal ripening conditions at the first week of October. After direct pressing, in order to respect the particularities of this grape variety, the must was racked for fermentation in second year old French Allier oak barrels, remaining in barrels for a further four months.

WINEMAKER'S NOTES

La Miranda Garnacha Blanca 2010 is a unique wine, due to the grape variety, just cultivated in Spain, specifically in Aragon. It shows a yellow color with green highlights. High aromatic intensity combining fruit aromas, citrics with some spicy nuances. In the mouth is soft, with a moderate and balanced acidity with its own special personality.

