


# Gran MIRADOR

LUXURIOUS VELVET TOUCH

GRAN MIRADOR RESERVA
D.O.P. VALENCIA

## REGION

The Denominación de Origen Protegida Valencia is situated near the Mediterranean coast in the east of the country, at an altitude between 250 and 1000 meters. The climate is warm with strong influences from the Mediterranean Sea. For centuries vines have been grown on the chalky, clay soils which, in combination with long hours of sunshine, produce fruity wines that are well structured with ripe tannins.

## GRAPE VARIETIES

40% Tempranillo, 40% Monastrell and 20% Cabernet Sauvignon.

## WINEMAKING

The grapes of each variety are carefully selected at their optimum ripeness, destemmed and gently pressed. Vinified separately in stainless steel tanks with a prolonged maceration on the skins, using selected yeasts. Fermentation is started slowly at a low temperature (10 - 12ºC) until the end of the fermentation at 25 - 26ºC. Malolactic fermentation follows. The wines are then blended together. Aged for minimum of a year, in new American oak casks.

## TASTING NOTES:

Colour: Ruby red with earthy tones.
Aroma: Mature and smooth, with elegant aromas of fruit compote, vanilla, tobacco and chocolate.
Taste: Full-bodied, smooth, slightly sweet, and long lasting. Good structure that will develop further in the bottle.

## SERVING SUGGESTIONS

Gran Mirador Reserva is ideal to accompany a variety of gourmet dishes, meats, roasts, cured cheeses. Serve at a temperature of 16 and 18ºC. This wine should be opened at least 30 minutes before serving.

| Vintage | Alcohol Content | Available in |
|---|---|---|
| 2018 | 13.5% vol. | 750ml |