GRAN MIRADOR
OLD VINES
VARIETAL WINE

Vintage
2025

Grape Variety
100% Monastrell

Region
Mediterranean area, at an altitude between 250 and 1000 meters. The climate is warm with a strong influence 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.



Winemaking
Winemaking Crafted exclusively from dry-farmed old vine Monastrell, this wine undergoes a short aging process in light oak barrels. This careful process provides structure and smoothness without overpowering the fruit, perfectly integrating the acidity and preserving the natural freshness of the old vines.

Tasting Note
Colour: Intense cherry red with bright violet hues.
Aroma: Complex ripe black fruit combined with elegant touches of vanilla, cocoa, and Mediterranean herbs.
Taste: Voluminous, fleshy, and balanced with polished tannins and a persistent, fruity finish.

Serving Suggestions
Gran Mirador Old Vines Monastrell is perfect to accompany grilled meats, mountain rice dishes, spiced stews, cured cheeses, and artisan cold meats. Serve between 15 and 17ºC.

LOGISTICAL INFORMATION

Stopper: Cork
Packaging: 6 bottles per case
Euro-pallet: 84 cases / 504 bottles
Rows: 4
Weight: 786 kg

ALC. **13,5% VOL.**

750 ML