GRAN MIRADOR
RED BLEND
VARIETAL WINE

Vintage
2025

Grape Variety
100% Cabernet Sauvignon

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
Made from carefully selected Cabernet Sauvignon, this wine is vinified in temperature-controlled stainless steel to preserve its fresh, primary aromas. It features a unique blend: one-third is aged for 12 months in oak casks to add complexity, which is then blended with the young wine. Finally, it rests in the bottle for 3 months before global release.



Tasting Note
Colour: Bright ruby red.
Aroma: Intense aromas of ripe berries with the attractive, spicy tones and toasted oak.
Taste: Fruity, juicy and smooth and toasted flavour on the finish.

Serving Suggestions
Gran Mirador Red Blend is a full-bodied wine, delicious with meat dishes, pasta and cheese.
Serve between 16 and 18ºC.

LOGISTICAL INFORMATION

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

ALC. 12,5% VOL.

750 ML

Gran MIRADOR
LUXURIOUS VELVET TOUCH