GRAN MIRADOR
DARK BLEND
VARIETAL WINE

Vintage
2025

Grape Variety
100% Shiraz

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
Crafted exclusively from low-yield old vines, this wine undergoes a long, temperature-controlled maceration with an exclusive pumping-over system. It features a unique blend: fifty percent is aged for 12 months in oak casks to add complexity, which is then blended with fresh, young Cabernet Sauvignon. Finally, it rests in the bottle for 3 months before global release.



Tasting Note
Colour: Intense red light earthy hues.
Aroma: Deep and complex with forest fruit aromas together with tones of toffee and vanilla.
Taste: Fresh, deep bodied with smooth tannins and very long.

Serving Suggestions
Gran Mirador Dark Blend is ideal to accompany meats, game and cold meats. Serve between 16 and 18ºC. We recommend decanting the bottle at least one hour prior to serving.

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