

# TASTING NOTES

## 2006 MIRO

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### GRAPES

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77% Grenache & Carinena  
16% Shiraz  
7% Cabernet Sauvignon

### DISTRICT OF ORIGIN OF GRAPES

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100% Priorato, Spain

### VINIFICATION

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Hand plunged 4-5 times a day in open fermenters, then pressed out using a wooden basket press and left to settle overnight before transferring to barrel.

### OAK MATURATION

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12 months in barrel, 31% new French oak and 69% older French oak.

### ANALYSIS

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Alcohol 15.0%  
pH 3.35  
Acid 6.7g/L  
Sugar <1.0g/L

### COLOUR

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Bright cherry red with pink hues and good depth.

### NOSE

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Rich sweet bouquet of plums, mulberries and slatiness with hints of wild thyme and aniseed.

### PALATE

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Sweet raspberry like fruit on the front palate. The wine flows across the palate beautifully with fine tannins, good acid and flavour balance, great structure and length.

### WINEMAKERS COMMENTS

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Both older bush vine grenache and carinena as well as younger trellised syrah and cabernet are included in this blend. The older vines are all dry grown while the younger vines have access to irrigation which until recently was banned in Spain.

Each individual vineyard and in some cases, varieties within the vineyards, were vinified separately and matured in separate parcels before being carefully selected for the final blend. Individual barrel selection was also used to bring complexity, balance and structure to the wine.