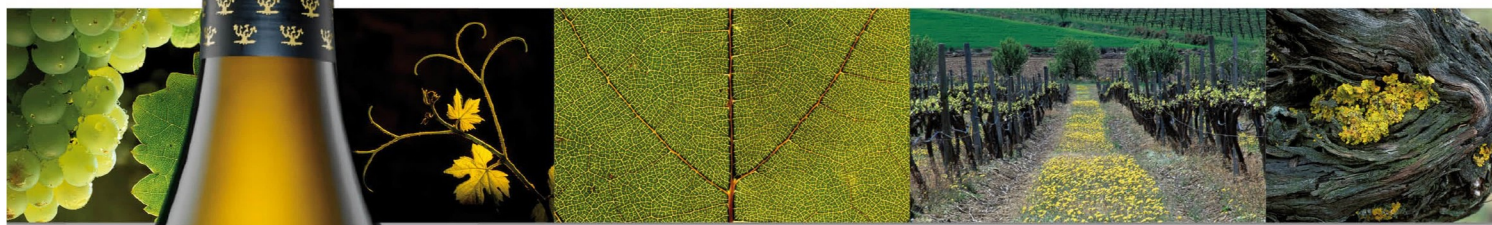


LA MIRANDA

SECASTILLA

GARNACHA BLANCA



Vintage: 2017.
Denomination of Origin: Somontano.
Vineyards: Guardia Miranda & Botiquero.
Varieties: 100% Garnacha Blanca.
Date of harvest: Last week of September.
Ageing: 4 months in French oak.
Alcohol: 13,5% vol.
Ph: 3,30.
Total acidity: 5,38 g/l (tartaric).
Residual sugar: 1,9 g/l.
CONTAINS SULPHITES

VINTAGE

The 2017 growing year could be described as unusual, albeit with rainfall within the average for Somontano. The rain did however fall outside the vines' vegetative growth period, there were substantial frosts during the spring and temperatures were high throughout the summer. The harvest began on 16th August with the Chardonnay grapes, followed gradually by the other varieties and ending on 2nd October, after 47 days of harvesting. Whilst the volume of grapes picked was lower than in other years, they were extremely healthy and free of fungal diseases. Wines made from the 2017 vintage are generally structured and full flavoured with an interesting concentration of aromas.

VINEYARD

The vineyards of the Secastilla Valley are located in the north-eastern corner of Somontano and have a special "Mediterranean microclimate" suitable for growing olives, vines and almond trees. On stony slopes above 700 meters above sea level, we have recovered very old vineyards of Garnacha Tinta and Garnacha Blanca, the traditional varieties of the Secastilla Valley. The relative altitude and its special orientation make it an area with many hours of sunshine, which favors the ripening of the fruit. This entire zone is of dry land and the soils are franco-sandy with enough stoniness.

WINEMAKING

The Garnacha Blanca vineyards were harvested by hand and the grapes placed in 12Kg boxes. They were destemmed at the foot of the vine and the bunches crushed there and then so that they could be put straight into the maceration tank on arrival at the winery. Following maceration, the free run juice, which was of top quality, was drawn off, fermented then transferred to oak barrels for four months, after which the wine was filtered and bottled in June 2018, continuing to age in bottle.

WINEMAKER'S NOTES

The wine is pale, clear, with a greenish iridescence and is very bright too. It displays a range of elegant, subtle aromas that entice the drinker to get to know them better. Mild on the palate at first, the wine then opens up to reveal itself as voluptuous and rounded, with a pleasant flavour that hints at the length and aftertaste to come.

SERVING SUGGESTIONS

The optimal service temperature is between 8 and 10 °C. It perfectly combines with appetizers, elaborated salads, fish, rice, foie and goat cheeses.

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