



Miriar 2015

Bodegas Arloren, S.L., Jumilla, Spain

eCommerce # 709047 | 14.5 % alc./vol. | \$28.60

Miriar is the granddaughter of the founder of the winery.

Deep purple in colour with dark purple rim. Powerful and very elegant aromas of ripe forest fruits, chocolate, coffee and vanilla. On the palate it is powerful and smooth with candied fruit flavours. Structured body with a silky, long and warm finish.

Terroir:

Since 1972 for 4 generations Arloren produced extraordinary wines in Cañada del Trigo, DO Jumilla. Transition zone between the Mediterranean coast and the central plateau Castile-La Mancha. Continental climate (long hot summers & cold winters) is tempered with Mediterranean Sea. 3000 hours of sunshine/y., rare rains. The vineyards are at 400-800 m. elevation on the lime soils.

The Petit Verdot (3Ha, trellises) needs constant tending. October harvest.



Vinification:

Handpicked. Fermentation ~23 days at ~26°C. Malolactic fermentation and ageing in French oak barrels for 14 months.

Variety: Petit Verdot 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for casseroles, paella and tomato based dishes.

Mundus Vini
Bacchus

SILVER
SILVER

