

TECHNICAL SHEET

MIKADO

MIKADO 141 CRIANZA



D.O.Ca. Rioja

Mikado 141 is our most fruity wine in Rioja Baja. Proceeds of vineyards located in the surroundings of Aldeanueva de Ebro. Its name honors the old locomotives in charge of transporting the region's wines.

Varieties: Tempranillo, Garnacha and Graciano.

Vineyards: Vineyards with an average age of 45 years located on clay-loam soils between 375 and 600 meters.

Harvest: Manual and mechanized.

Elaboration: Fermentation and maceration in tanks of stainless steel for 20 days, with daily pump-overs. Subsequent malactic fermentation.

Aging: In French oak barrels (70%) and American (30%) new and sophomores for 12 months. Clarification natural in the own barrel with racking every 4 months. Aged in the bottle for a minimum of 12 months.

Alcohol: 14,5 % Vol.

Cata: Bright ruby red color with a high layer. Aromas very marked with liquorice and compote fruit (dried apricots, plums and cherries) that blend with notes from its aging in the barrel and a soft milky background. On the palate it is long and very broad with a balanced acidity, with a tasty, sweet and mineral finish.