

Mirone Tinto 2022 Artiga Fustel - 75 cl.

A fantastic price-quality relation! This is a very fruity, pleasant wine, everyone's friend. Mirone means ladybird (Prince Mir Gilabert, who lived in the 11th century and studied insects, signed with a ladybird).



Vinification

Bush vines, harvested by hand. The winemaking team avoids oak barrels so as to preserve the wine's freshness.



Storage potential

Drink as from : 2023
Best moment : 2024-2025
Until : 2026



To serve

Serve at 16°C (or cooler in in the Summer).



Trial analysis

Intense cherry red colour. Aromas of black berries and sweet cherries and blackcurrant. Fresh and lively on the palate, with soft and refined tannins. A very easy-to-drink wine indeed!

Description domain

Artiga Fustel looks for old vineyards, mainly in Campo de Borja, and makes tailored wines of of them. This is the ideal product for the house wine.



Wine style:

Continental, fruity and simple



Assembly

Garnacha (80%), Tempranillo (20%)



Region:

Aragón



Appellation:

D.O. Campo de Borja



Wine estate:

Artiga Fustel