Gran Mirador Reserva 75cl





Product description

Colour: Ruby red with earthy tones.

Aroma: Mature and smooth, with elegant aromas of fruit compote, vanilla, tobacco and chocolate. Aged for minimum of a year, in new American oak casks.

Taste: Full-bodied, smooth, slightly sweet, and long lasting. Good structure that will develop further in the bottle. Aged for minimum of a year, in new American oak casks.

Serving suggestions

Gran Mirador Reserva is ideal to accompany a variety of gourmet dishes, meats, roasts, cured cheeses. Serve at a temperature of 16 and 18°C. This wine should be opened at least 30 minutes before serving.





Game meat

Grilled meat

Additional Information





Price per liter: 9 €/L Bottles per crate: 6 Minimum total cost: 7 €