

Jordi Miró | “Ennak+”

Terra Alta, Spain



The Story: Jordi Miro's passion for wine started at an early age. As a child, he worked in his family's vineyards alongside his father, Miguel Miro. There he learned to prune, plow, cultivate, and harvest. The family has been growing grapes in the region for generations - Jordi's maternal grandfather had his own small winery, while his paternal grandfather, Jaume, was a renowned grafter in the region and an expert cultivator. Jordi planted his own 5 Ha (12.5 acres) of vineyards in 1999. In 2009, Jordi began to construct his own small winery. He built it himself, brick by brick during his free time. Today, Jordi experiments to create innovative new wines and styles. Traditionally in Terra Alta, whites and reds were produced by the skin contact maceration process. Jordi's wines combine traditional methods with a modern touch.

Vineyard: The vineyard is organically farmed with no irrigation and no chemicals are used (pesticides, fertilizer, additives, etc). The vines are cultivated in classic trellis style.

Vinification: Tempranillo and Merlot are cold soaked together for 5 days with regular remontage. Fermentation finished without skins. The Garnacha and Syrah are harvested together at about 70% of phenolic ripeness. Whole cluster fermentation. Cabernet Sauvignon is fermented with skins with twice daily remontage to get good structure from the ripe tannins. Fermentation with native yeasts. Sulfites ≤ 65 mg/L.

Ageing: 12 months in French oak barrels.

Everything else you want to know about this wine: Small production 330 cases were made.

Varietal: 35% Syrah, 33% Garnacha, 22% Cabernet Sauvignon, 5% Tempranillo, 5% Merlot

Region: Terra Alta

Winemaker: Jordi Miró

Farming: Working Organic

Soil: calcareous and poor in organic matter

Le Storie
Wines