



# MIMAO

GARNACHA 2016



### **Vintage Report**

Vegetative cycle earlier than usual and slightly advanced ripening.

Warm climate and less rain than average.

### **Grape Varieties**

100% Garnacha

### **Winemaking Process**

Maceration pre-fermentation during 8 days at 5°C to amplify its aromatic strength. Fermentation in stainless steel vats.

Malolactic fermentation and final tune up in French oak barrels semi new during 7 months.

### **Production**

15.000 bottles

### **Tasting Note**

Deep, vivid and intense color. Floral aroma, very attractive aroma. Very lively in the mouth, matured but fresh. Delicious, melting and fruity and a bit mineral. It has a dense evolution. Very long finish, mineral and fruit. Very typical of a fresh but ripe Grenache.