



INURRIETA

Inurrieta Mimao 2020

*Nuestro benjamín mas “Mimao”,
no le ha faltado de nada...*

Grape variety: 100% Garnacha Tinta

Vinification: Cold soak for 8 days at 5 °C to heighten aromas and texture. Fermentation in stainless steel tanks. Malolactic fermentation and refining in slightly used French oak barrels for 7 months so the aromatic intensity, finesse, elegance and freshness of this wine acquired cohesiveness.

Tasting notes: Deep, lively, intense colour. Floral and fruit aromas with mineral hints. Highly attractive aromas on entry. Very lively in the mouth; mature yet fresh. Delicious evolution; meltingly dense. Long-lasting, mineral and fruity finish. Very typical of fresh, ripe Garnacha.

... and, to enjoy it, you should...

Serve it at 15-18 °C, no more. So the Garnacha shows its best expression.

And, as it is a voluptuous wine, fresh, round, fruity and slightly spicy, it is the perfect companion to vegetables, meats, roasts and even lightly aged cow cheese.

Awards: Medalla de Oro - Conc. Mundial de Bruselas 2020, Medalla de Oro - Mundus Vini 2020, Medalla de Oro - Bacchus 2020, Medalla de Oro - Challenge Int. du Vin 2020, Medalla de Plata - Decanter 2020, Medalla de Oro - Concurso International Mundus Vini 2019



Alcoholic Percentage: 15%
Serving temperature: 15-18°C



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