INURRIETA

Inurrieta Mimao Blanco

White Garnacha in Oak 2024

Limited edition of 8.359 bottles

...back to the roots...



Alcohol percentage: 12,5%
Serving temperature: 8-10ºC

Grape variety: White Garnacha.

Vinification: Alcoholic fermentation and aging in French oak barrels for 4 months, with periodic battonage.

Tasting notes: This wine take us back to our roots. It was born as a tribute to our ancestors, who already cultivated white Garnacha in the land of Inurrieta where they likely worked with some of the 13 recovered biotypes from Navarra that we use in its production.

Straw yellow. On the nose, the floral and citrus aromas of the Garnacha stand out, with a minty background and notes of beeswax and wood, very elegant. On the palate it is fresh and creamy, very gastronomic.

Awards:
-Oro – Mundus Vini 2026
-90 puntos Decanter 2025
-90 puntos Guía Peñin 2025
-Doble Oro Gilbert & Gaillard 2025
-Oro – Concurso Mundial de Bruselas 2024
-Oro – Berliner Wein Trophy 2023
-Plata – Challenge Int. Du Vin 2023
-Doble Oro – Gilbert&Gaillard 2022

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