



Niño Mimado Garnacha 2014

Appeared for the first time last year and this is the second vintage in the market. A wine that represents the relationship between man and nature and reflects perfectly the characteristics of the terroir. The influence of the soil is inevitable and thus the abundant mineral and balsamic notes of the plants that grow iridescent are expressed: divine thyme, eucalyptus and rosemary open in the nose and mouth culminating.

Fermented in oak barrels for 16 months, but at the same time, a pleasant balance of acidity. The passage through the mouth is alive and fresh, complex and very free, with a long aftertaste on the palate.

This wine represents the satisfaction of a result, a well done job, carefull and spoilt. This Cariñena wine is very characteristic for its freshness and his expressive and spicy garnacha. Something very unique.

NIÑO MIMADO

Annual production: about 6.000 bottles

Vineyard location: Alfamen, Zaragoza, DOP Cariñena

Variety of grapes: Garnacha Tinta

Soil: stony

Barrel time: 16 months

Alcohol content: 14,5% Vol.

Service temperature: 14-16°C

Food & wine: hunting dishes as wild boar, roe deer, hare; red meat and cured cheese.