

MIM 2012



Wine Appellation: DO Montsant.

Tipology: Red Wine.

A.b.v. (% vol): 14.5

Grape varieties: Carignan 60%, Grenache 30%, Syrah 10%

Vintage: 2012.

Ageing: 18 months French Oak and 18 months in bottle.

Winemaker: Jordi Torrella.

Annual production limited to 4,000 bottles.



VITICULTURE

Our winery has been bringing ancient vineyards back into production since 2001. We are working carefully with indigenous grape varieties, which are well adapted to this area's soil and microclimates (the secret of this region's uniqueness).



WINEMAKING

Wines are made with selected grapes grown in our own vineyards, manually harvested in 10 to 15 kg boxes. Our grapes are then rigorously sorted on a vibrating table. Each variety is fermented separately in stainless steel vats and then aged in 225 l French oak barrels, fine-grained and lightly toasted.

Bottled Summer 2014. Minimum 18 months in bottle to reach the optimum point.



TASTING

COLOUR: deeply garnet with a narrow disc.

NOSE: deep and complex, dynamic and changing. Exudes, but without an excess of mature black berries and species: mainly cinnamon, curry and St. John's wort.

PALATE: refined wine with a fresh point that goes with it during all the way. Very nice tannins, good velvety texture and a great feeling of spaciousness in mouth. Long and noble after-taste. It's a wine with a delicate minerality.

FOOD & WINE PAIRING: meats in general, but specially with slow-cooked meats or stews, bush meat.

ACKNOWLEDGEMENTS:

CATALAN WINES GUIDE 2017: 9.13



INTERNATIONAL WINE CHALLENGE (IWC) 2018: bronze medal, 94 points.

DECANTER WORLD WINE AWARDS 2018: Silver medal, 92 points.

GILBERT & GAILLARD 2018: Gold medal, 93 points.