



INURRIETA

# Inurrieta Mimao Tinto

## Garnacha Red in oak 2022

*... Our youngest and most “Pampered” has not lacked anything...*



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

**Grape variety:** Garnacha Red.

**Vinification:** Fermentation in wooden vats. Malolactic fermentation and refining in slightly used French oak barrels for 8 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:**

- Oro - Bacchus 2023
- Oro - Challenge Int. Du Vin 2023
- Doble Oro - Gilbert&Gaillard 2023
- 93 Puntos Wine Enthusiast 2023
- Oro - CWSA 2022
- Oro - Gilbert&Gaillard 2022
- 95 puntos Oro - Decanter 2022
- 91 puntos Guía Peñin 2022
- Gran Oro -Verema vino varietal 2022

[www.bodegainurrieta.com](http://www.bodegainurrieta.com)

