

Mimetic 2020



Grape genetics

Variety/ Clone

98% garnacha tinta
2% other red varieties
(Monastrell, Provehón,...)
Indigenous clone

Rootstock

Rupestris de lot

Vine Age

Old vines, from 35 to 80 years old

Winemaking

Viticulture

Goblet Pruning: three arms and two shoots/arm. No cover crop

Oenology

Cold pre-fermentative maceration (3 days) and 2 weeks of fermentation/maceration
Native yeasts

Aging

6 months of aging on fine lees in concrete tanks with periodic battonages

Location

Meteorology/ Climatology

2020 vintage was characterized by a rainier and colder spring than the average without frosts and by a drier summer, with a vineyard cycle faster than usual, with no diseases. The harvest proceeded as planned, with 40% higher yields than 2019. All this led to perfect sanitary conditions for the grapes. Wines in general have higher acidity and concentration, with a bit less structure.

Soils

Deep clay soil with pebbles on the surface

Altitude, Latitude & Longitude

Vineyards located between 750 and 1000m above the sea level.
Latitude: 40° 27' 21" / Longitude: 1° 45' 43"

Tasting

Notes

Notes of black amber plum, blueberries, blackberries, borage flower and thyme, with a menthol background

Wine Pairing

Ideal to enjoy with friends by the glass and with some snacks. We propose also a regional dish: Ternasco, the young lamb from Aragón
Try accompanying it with Oven Roasted Potatoes!

Serving

The liturgy of the wine service recommends tasting it between 14-16°C with a glass such as Riedel Veritas New World Shiraz, but we will be pleased if you enjoy it with what, when and however you choose

