



By definition, MIMO is a delicate thing, made with grace, beauty and perfection. Something treated with care, softness and tenderness, like a small baby...

ESMERO is a family-owned company from Douro, whose origins date back to the time of the grandfather Fernando, who planted most of the vineyards and instilled us a taste for vineyards and wine sector. In 2002, a new stage in the life of this house began through the production and sale of DOC Douro wines.

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The company's range of wines is based on two brands with very different profiles: a classic style based on the old vine for the ESMERO while MIMO presents greater youth and lightness illustrated on the label by a young graft.

IDENTIFICATION

Brand: MIMO

Region: Douro | Valdigem - Lamego

Wine type: Douro DOC white

Producer: Esmero - Sociedade de Vinhos, Lda.

Year: 2019

VINE

Soil type: transition from schist to granite

Climate: cold winters, very hot and dry summer

Grape varieties: blend with predominance of Moscatel Galego, Fernão Pires and Síría

Grape age: old (30 years)

Production: 5.300 bottles

Viticulture technician: Rui Xavier Soares

OENOLOGY

Harvesting Date: september, 5

Vinification: manual harvesting in boxes of 20 kg, sorting in mat of choice; pressing and cold settling for 24 hours; fermentation in steel tanks at controlled temperature

Maturation: steel tanks

Winemaker: Rui Xavier Soares

CHEMICAL ANALYSIS

Alcohol: 13% vol.

Tot. Acidity: 5,5 gr/l

Residual sugar: 0,8 gr/l

pH: 3,44

TASTING NOTES

Colour: clear and citric

Aroma: complex, with intense fruits and white flowers aromas

Taste: elegant taste with good balance of acidity and flavours of peach and melon

How to serve: open and consume immediately; keep in frappé

Temperature: 10-12 °C

Gastronomy: fish, white meats or lightly garnished pastas