



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.

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.

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## IDENTIFICATION

Brand: MIMO

Region: Douro | Valdigem - Lamego

Wine type: Douro DOC red

Producer: Esmero - Sociedade de Vinhos, Lda.

Year: 2017

## VINE

Soil type: derived from schist, stony

Climate: cold winters, very hot and dry summer

Grape varieties: blend with predominance of Tinta Amarela, Touriga Franca, Tinta Barroca, Touriga Fêmea, Malvasia Preta...

Grape age: old (50 years)

Production: 7.700 bottles

Viticulture technician: Rui Xavier Soares

## OENOLOGY

Harvesting Date: October, 4

Vinification: manual harvesting in boxes of 20 kg, sorting in mat of choice; crushing with foot trodden,

maceration/fermentation in lagar for 9 days

Maturation: 18 months in French oak barrels

Winemaker: Rui Xavier Soares

## CHEMICAL ANALYSIS

Alcohol: 14,5% vol.

Tot. Acidity: 5,7 gr/l

Residual sugar: 0,6 gr/l

pH: 3,67

## TASTING NOTES

Colour: ruby red

Aroma: very appealing, cherry and plum integrated in light vanilla of barrel

Taste: soft and elegant, structured, with sweet tannins wrapped in excellent mature fruit

How to serve: decant 30 minutes before consumption

Temperature: 16-18 °C

Gastronomy: entries, white and red meats, cheeses