




mimus

DOQ PRIORAT



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The wine

Mimus is a wine crafted from native white varieties of Priorat, planted in the Tentiber site, in Porrera. The vineyards, cultivated with regenerative viticulture and arranged on small slate stone terraces, give life to a wine that captures the essence of the varieties and the terroir.

A young and vibrant white wine, Mimus enchants with its freshness and a burst of aromas that evoke special moments. Its light and easy-to-drink character makes it the perfect companion for any occasion: to toast, share, or simply enjoy the moment.

Tasting notes



Clean, bright and highly transparent.



Intense aromas that reveal a fruity character expressed through tropical fruit and citrus, combined with fresh herbal hints of fennel and anise.



Fresh and elegant, with a crisp acidity and remarkable persistence on the palate.

Technical data

Wine type: White

DO: DOQ Priorat.

Varieties: White grenache (50%), Xarel.lo (50%)

Vinification: Harvested by hand using little boxes of 12 kg . Cold pre-fermentative skin maceration. Fermentation in small stainless steel tanks controlling temperature.

Organic farming. Regenerative viticulture.

Soil: Llicorella.

Climate: Typically coastal Mediterranean with some climate trends continental Mediterranean

Serving temperature: 6-8 °C.

Alcohol level: 13% vol.

Limited Production: 530 bottles 0,75l

Pairing

Ideal for pairing with dishes from Mediterranean cuisine, such as traditional rice dishes, risottos, creamy pastas, or seafood-inspired sauces. The combination with shellfish, as well as white or blue fish, whether grilled, baked, en papillote, or in light stews, achieves perfect balance and great harmony of flavors.