

CASITA MAMI

CASITA MAMI GARNACHA-GRACIANO

Casita Mami is created for those in love with the culture and passion of Spain. This brand makes an emotional connection with the consumer challenging them to live life to the fullest and enjoy great wine. As we share food, laughter, and wine with family and friends, we mirror the Spanish lifestyle of good times and fiesta.



ORIGIN:
D.O. NAVARRA



Navarra is situated in a privileged winemaking area, right between Bordeaux and Rioja. The Navarra Denominación de Origen is extremely diverse with its many microclimates and its ability to create a wide range of world class reds, whites, and rosés.

GRAPE VARIETY:
60% Garnacha and 40% Graciano

ORGANOLEPTIC CHARACTERISTICS:
Intense red color. Aromas of red fruit with notes of vanilla and cocoa in the nose. In the mouth the attack is meaty and full with a magnificent evolution.

VINIFICATION:
6 months (●●)

Traditional method: Fermentation at 77° F, in stainless steel tanks, with 22 days of maceration together with the skins. Aged in American oak for six months.

www.casitamami.com



Romero & Miller
wine searchers

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