

# CASITA MAMI

## CASITA MAMI MERLOT-CABERNET-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:**  
*Merlot 60%, Cabernet Sauvignon 30% and Graciano 10%*

**ORGANOLEPTIC CHARACTERISTICS:**  
Intense. Shiny red-ruby color. Smooth and subtle aromas of spices, which open the way for black fruits with smoky notes. The attack is fleshy and velvety with a lengthy evolution.

**VINIFICATION:**  
**6 months** (●●)

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

[www.casitamami.com](http://www.casitamami.com)



Romero & Miller

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