

CASITA MAMI

CASITA MAMI CRIANZA

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% Merlot and 40% Cabernet Sauvignon

ORGANOLEPTIC CHARACTERISTICS:
Intense and shiny red ruby color. The nose is balanced with subtle aromas of red fruit, spice, and fragrant wood. In the mouth the attack is meaty and silky; it evolves long leaving a large velvety sensation for the finish.

VINIFICATION:
12 months (III)

Traditional method: Fermented at 82.4° F, in stainless steel tanks, with 26 days of maceration together with the skins. This wine is a Crianza aged in French oak Allier barrels during 12 months.

www.casitamami.com



Romero & Miller
wine searchers

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