



## MAIMÓ 2018

Red Grenache

In 2016 new wines were born in JGV. Specifically, four **singlevineyard wines** (the '*Crus*') and a blend, all of them red.

From the beginning they have been rated very well by international and national critics, and this has made us to have to distribute the bottles in the best possible way through the different countries where we export.

- ✓ Maimó 2018 – 92 score – James Suckling (USA)
- ✓ Maimó 2017 – 92 score – Guia Peñín
- ✓ Maimó 2016 – 92 score – Guia Peñín

Maimó comes from Maimó vineyard. Like Figuerals vineyard, it is located in the Serra d'Almos. There we have found **unique** and very interesting vineyards that have captivated us and led us to produce these wines of **small production**.

The most important thing about these wines is their own plot. In this case planted with **Garnacha Tinta** on a soil of "**panal**", the most typical soil of the Montsant area. It is a clay-calcareous mixture hence helps retain water from the **few rains** that fall in this area. The soil is very poor in organic matter and it helps to control the vigorosity of the vines and are giving us very **low yields**.

Surrounded by **forest**, the vineyard is **protected** from strong winds and helps to maintain cooler temperatures that enhance a **slow and continuous ripening** of the grapes. The plot is located at 230 meters above sea level and the vines are about 45 years old.

All work in the vineyard is **manual** and we do not use any chemical-synthetic product. Following the principles of **organic** and **biodynamic** viticulture, we guarantee biodiversity, sustainability of the vineyard and to keep the essence of its **origin**.

In the **winery**, we accompany the grapes in their transformation, but almost **without intervention**. In this way we maintain the features of the grape variety and its vineyard until the final result.

**Generous, curious and particular character.**

Ripe red fruits, fig leaves, cherries and plums.

Mediterranean in essence, spicy and sweet.

Fresh, balanced and peculiar.