

Mimo, Valle de Ica Torontel (2017)

Producer	Mimo
Distributor	Zev Rovine Selections
Category	Wine - Still - White
Grape variety	Torontel
Region	Ica, Peru
Feature	Orange wine
Vintage	2017
Alcohol by volume	12.0%



Sizes

750 mL × 12 — SLV1801-17

Distributor's notes

Backstory: José 'Pepe' Moquillaza is a Peruvian Wine & Pisco maker. Everybody knows him as a "Liquid Story Teller" as every bottle that he makes tells a real story not only a fantasy. When he started in the spirits world, he focused his efforts in rescuing Quebranta grapes and 'falca' still pots for Pisco making. Now he is rescuing 'criollas' grapes and Peruvian clay vessels (botijas or 'piscos') for natural wine making. In the beginning, he was producing wines from the desert and wines with influence of the sea. And today, he has a new challenge, to explore new terroirs between the Peruvian coast and the Andes mountains, and to search passionate people in love with wine and antique making techniques.

The La Quilloay winery is in the Valley of Ica, 300 kilometers south of Lima. This is the brainchild of Peruvian Pisco-producer Pepe Moquillaza and renowned Argentine winemaker Matias Michelini (re: MIMO name stands for (MI)chelini and (MO)quillaza). There is a small vineyard of Italia (aka Moscatel) grapes and an old wine cellar equipped with a copper still and 40 concrete fermenters of 1,800 liters each that got a bit damaged by the 2007 earthquake. So far, they make 3 wines - a red co-ferment and 2 single-varietal orange wines in amphora.

Made from 100% Italia (aka Muscat), grown organically and hand harvested. It spends four months in clay amphora made 80 years ago. Bottled unfined, unfiltered, with low to no SO2. Annual production is 1,500 bottles. **Note this is the 2016 vintage**
