

## MINA

### → RATAFÍA

Mina Ratafia is the first ratafia bottled from hand-picked magnolias from Bellmunt del Priorat, following the traditional recipe of the village that has passed from generation to generation. These flowers have an exquisite perfume and are very delicate. They are so delicate that the petals that we use in the production of the ratafia only last for one day after they have been picked.

## Product details

The magnolia petals are macerated with elderflowers, orange blossoms, spices and green walnuts in different demijohns in the sun in the winery's courtyard.

Fresh magnolia flower petals are macerated in brandy for 40 days and then sweetened with sugar.

The blend is made and left to age in tanks to round out the product.

## Tasting notes

**Nose:** Very intense and floral, with outstanding notes of magnolia, elderberry and orange tree. Very fragrant.

**Palate:** It has a very fresh and balsamic entry, elegant and mellow on the palate, with bitter hints of green walnuts and soft spices.

**Finish:** The long persistence of Mediterranean notes stands out.

