

MIM BRANDY

MIM NANA



The Cashew trees are best known for their characteristic cashew nut, however for us it is not only the nut that is interesting; our focus is actually on the apple on which the nut grows. The apple itself has a fantastic powerful flavor with sweetness and acidity, which after the fermentation process and distillation, turns into what we call Mim Brandy.

Mim Brandy is subsequently stored on oak barrels and stored in the heart of Africa. Here it is allowed to mature in tropical climate until the brandy has reached its peak.

Nose: Fruity and nutty with a spicy touch that reminds of sweet and sour mango chutney.

Palate: The first impression is exotically spicy. A pleasant sweetness is paired with a touch of vanilla. The finish is dry and slightly bitter deriving from the oak barrels.

Country: Ghana

Distillery: MIM

Alcohol: 43% abv.

Age: 2-7 years

