

MIM BRANDY

MIM KWAME



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: This brandy is a little shy in the beginning but reveals a heavy sweetness with notes of fresh apples and vanilla after a few minutes. The sweetness is paired with some delicate freshness but is definitely less acidic than its acquaintance Nana. It does, however, show a similar spicy note in the end.

Palate: Mild with a pleasant flavor of sweet apples. This brandy is very balanced in taste and is an easy sipper.

Country: Ghana

Distillery: MIM

Alcohol: 44% abv.

Age: 6-7 years

