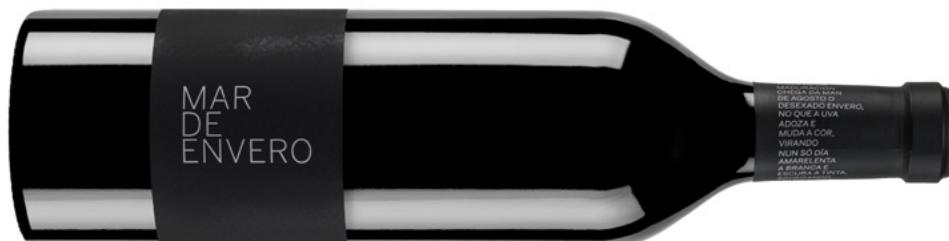


MAR DE ENVERO

EXPERIENCIAS DEL
ATLÁNTICO—
WHITE WINE
BARREL AGING
2018

Variety	Albariño 100%.								
Appellation of Origin	Rías Baixas, subzone Val do Salnés.								
Harvest	20th September 2017.								
Winemaking	The process begins with a light destemming and crushing followed by a brief cold maceration. Alcoholic fermentation is carried out controlling the temperature in a stainless steel tank. Once this process is finished, a slight settling process continues to introduce the wine into two 300 liter barrels where the malolactic fermentation will take place. Here it will remain until our winemaker decides the optimal bottling moment. It ends with a maturation in the bottle for a minimum of 6 months.								
Ageing	6 months in 300 liter French oak barrels and a minimum of 6 months in bottle.								
Bottling	23rd April 2019.								
Tasting	Bright, straw yellow with pale gold sparkles. Vigorous tear. It has a good aromatic intensity in which the variety expresses its potential. Citrus impression (grapefruit), notes of seed fruits (apple and pear). Aromatic herbs, blue cheese and aniseed. Fresh mouthfeel, fleshy and spicy with an elegant creaminess on the lees, balanced and persistent. Saline aftertaste.								
Production	700 numbered bottles of 0.75 l.								
Packaging	Wooden cases of 6 Special Bordeaux bottles of 0.75 l.								
Conservation	It is recommended to keep it away from light and in a cool place without temperature fluctuations.								
Recommended temperature to serve	10 - 12° C.								
Consumption	A minimum consumption time is estimated up to 2026.								
Analytics	<table> <tr> <td>% alcoholic (v/v)</td> <td>13.00</td> </tr> <tr> <td>Residual sugar (g/l)</td> <td>2.00</td> </tr> <tr> <td>pH</td> <td>3.56</td> </tr> <tr> <td>Total acidity (g/L)</td> <td>5.30</td> </tr> </table>	% alcoholic (v/v)	13.00	Residual sugar (g/l)	2.00	pH	3.56	Total acidity (g/L)	5.30
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Rías Baixas
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