

# MAR DE ENVERO

EXPERIENCIAS DEL  
ATLÁNTICO —  
WHITE WINE  
BARRELAGING  
2016

<b>Variety</b>	Albariño 100%
<b>Appellation of Origin</b>	Rías Baixas, subzone Val do Salnés
<b>Harvest</b>	26 <sup>th</sup> September 2016
<b>Elaboration</b>	The process begins with a destemmed and light crushing, followed by a brief cold maceration. The alcoholic fermentation is carried out by controlling the temperature in a stainless steel tank. Once this process is finished, a slight racking is carried out to introduce the wine in 2 used French oak barrels of 300 liters where it will carry out the malolactic fermentation and will remain until our winemaker decides when it is the optimum moment to be bottled where it rests for months until the end of its ageing.
<b>Bottling</b>	19 <sup>th</sup> December 2017
<b>Tasting</b>	Bright straw with golden tones, tears with volume. It presents a good aromatic intensity in which the variety expresses its potential, reminiscent of citrus, (grapefruit), white flowers notes of fruit of seed, (apple and pear), green tea and balsamic. Its behaviour in mouth is fresh, fleshy with an elegant creaminess, mineral, balanced and persistent ending with a salty finish.
<b>Production</b>	600 numbered bottles of 0.75 liters
<b>Packaging</b>	Wooden cases of 6 Special Bordeaux bottles of 0.75 liters
<b>Conservation</b>	It is recommended to keep it away from light and in a cool place without temperature fluctuations.
<b>Recommended temperature to serve</b>	10 - 12° C
<b>Consumption</b>	Estimated consumption time until 2023.
<b>Analytics</b>	% alcoholic (v/v) ..... 13.00 Residual sugar (g/l) ..... 0.50 pH ..... 3.43 Total acidity (g/L) ..... 5.60



*Rías Baixas*  
Denominación de Origen

[www.mardeenvero.es](http://www.mardeenvero.es)  
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