

# MAR DE ENVERO

EXPERIENCIAS DEL  
ATLANTICO —  
RED WINE  
BARRELAGING  
2016

<b>Varieties</b>	Sousón, Mencía and Pedral
<b>Appellation of Origin</b>	Rías Baixas, subzone Soutomaior
<b>Harvest</b>	1 <sup>st</sup> October 2016
<b>Elaboration</b>	Grape destemmed and crushed. Pre-fermentative maceration and alcoholic fermentation in concrete tank punching down the cap daily. Drawing off and filling of French oak barrels of 400 and 350 liters on 10/17/16 where the malolactic fermentation was carried out. On 05/29/17 the barrels were emptied leaving the wine at rest in stainless steel tanks.
<b>Bottling</b>	29 <sup>th</sup> November 2017
<b>Tasting</b>	Intense purple color, clean and bright. Medium-high intensity, fine notes of wild fruits (blackberry, raspberry) and subtle balsamic touches. It is a sweet tooth, round, silky wine and with a well-integrated acidity that makes it lively.
<b>Production</b>	2.100 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>	13 - 15° C
<b>Consumption</b>	It is estimated a consumption time until 2025.
<b>Analytics</b>	% alcoholic (v/v) ..... 12.00 Residual sugar (g/l) ..... 0.20 pH ..... 3.59 Total acidity (g/L) ..... 5.40



*Rías Baixas*  
Denominación de Origen

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