

MAR DE ENVERO

EXPERIENCIAS DEL
ATLANTICO —
RED WINE
BARRELAGING
2017

Varieties	Sousón, mencía and pedral.
Appellation of Origin	Rías Baixas Appellation of Origin, Subzone of Soutomaior.
Harvest	1st October 2017
Winemaking	Grape destemmed and crushed. Pre-fermentative maceration and alcoholic fermentation in concrete tanks with daily punch down of the cap. Drawing off and filling French oak barrels of different volumes on the 24th of January 2018. On November the 30th barrels were emptied leaving the wine to rest for 10 months in stainless steel tanks before bottling.
Ageing	10 months in 300 and 350 liters French oak barrels of liters.
Bottling	September 9th, 2019
Tasting	Vivid red-violet, clean and bright. Medium-high intensity, clear aromas, highlighting wild fruits (blackberry, raspberry), wild herbs, spices and subtle balsamic notes. On the palate it is silky, friendly and with well-integrated acidity.
Production	2.500 numbered bottles of 0.75 liters
Packaging	Wooden cases of 6 Special Bordeaux bottles of 0.75 liters.
Storage	It is recommended to keep it away from light and in a cool place without temperature fluctuations.
Recommended temperature to serve	13 - 15° C
Consumption	It is estimated a consumption time until 2026.
Análítica	% alcoholic (v/v) 11.50 Residual sugar (g/l) 1.20 pH 3.57 Total acidity (g/L) 5.80



Rías Baixas
Denominación de Origen

www.mardeenvero.es
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Guía Peñín de los Vinos de España

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Mentions

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AkataVino Sumilleres de España (CIVAS)

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