

MAR DE ENVERO

ALBARIÑO
ELABORATED
ON ITS LEES
2016

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| Variety | Albariño 100% |
| Denomination of Origin | Rías Baixas |
| Elaboration process | <p>Destemmed and pressed grapes, going through cold maceration to produce increased intensity of primary aroma typical of the variety.</p> <p>The winemaking process includes low fermentation temperature to accomplish secondary aromas and finally it goes through a maturation in lees for nine months in stainless steel containers.</p> |
| Tasting | <p>Clear, bright, yellow pale colour with hints of gold. Strong tear. Highly intense fruity and flowery aromas with easily found hints of apple, pear, grapefruits and aromatic herbs.</p> <p>Easy to drink, fresh, tasty with an elegant creaminess of the lees, balanced and persistent with fruity shades.</p> <p>Great wine with strong personality.</p> |
| Production | 15.000 liters |
| Packaging | <p>Box of 6 "Bordeaux" type bottles of 0.75 liters</p> <p>Two "Bordeaux" type Bottle Wine Case of 0.75 liters</p> |
| Storage | Keep away from light and store in a cool place with a constant temperature. |
| Serving temperatura | 9° C |
| Shelf life | Shelf life extends to 2018. |
| Analytical | <p>% alcohol (v/v) 13,00</p> <p>Residual sugar (g/l) 1,90</p> <p>pH 3,31</p> <p>Total acidity (g/l) 7,00</p> |



Rías Baixas
Denominación de Origen

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