

# MAR DE ENVERO

ALBARIÑO  
ELABORATED  
ON ITS LEES  
2015

<b>Variety</b>	Albariño 100%
<b>Denomination of Origin</b>	Rías Baixas
<b>Elaboration process</b>	<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>
<b>Tasting</b>	<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>
<b>Production</b>	15.000 liters
<b>Packaging</b>	<p>Box of 6 "Bordeaux" type bottles of 0.75 liters</p> <p>Two "Bordeaux" type Bottle Wine Case of 0.75 liters</p>
<b>Storage</b>	Keep away from light and store in a cool place with a constant temperature.
<b>Serving temperatura</b>	9° C
<b>Shelf life</b>	Shelf life extends to 2018.
<b>Analytical</b>	<p>% alcohol (v/v) ..... 12,50</p> <p>Residual sugar (g/l) ..... 2,90</p> <p>pH ..... 3,70</p> <p>Total acidity (g/l) ..... 6,90</p>



*Rías Baixas*  
Denominación de Origen

[www.mardeenvero.es](http://www.mardeenvero.es)  
T (+34) 981 566 329