

MAR DE ENVERO

EXPERIENCIAS DEL
ATLÁNTICO —
RED WINE
BARRELAGING
2020

Varieties	Sousón, mencía and pedral.
Appellation of Origin	Rías Baixas Appellation of Origin, Subzone of Soutomaior.
Harvest	9th September 2020
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 15th December 2020. On 9th November 2021 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	25th August 2022
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	1.400 numbered bottles of 0.75 liters
Packaging	Cardboard boxes 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) 12.00 Residual sugar (g/l) 1.30 pH 3.55 Total acidity (g/L) 6.30



Rías Baixas
Denominación de Origen

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Mar de Envero Red Wine Barrel Aging 2016 — 90 Points

Mentions

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