

MAR DE ENVERO

EXPERIENCIAS DEL
ATLANTICO —
ORGANIC WHITE
WINE ELABORATED
ON ITS LEES
2021
ESTATE WINE



Variety	Treixadura 100%. Singular Vineyard. Organic certified.
Singularity	Estate wine.
Appellation of Origin	Rías Baixas, Ribeira do Ulla subzone.
Harvest	16/09/2021.
Winemaking	The grapes are harvested manually and deposited in 15 kg picking boxes to minimize breakage of the berries. If for any reason they break, the picking boxes are slotted so that the must obtained is lost thus avoiding uncontrolled fermentation and possible defects in the wine. A light maceration is carried out with the skins before fermentation begins, then the wine remains in contact with its lees (8 months), until our winemaker decides when it is at its optimum moment to be bottled. The wine will spend some time in the bottle to round off its ageing.
Bottling	23/08/2022.
Tasting	Clean and bright wine, yellow with golden tones. Complex nose, with aromas of white flowers, grapefruit, wild herbs, fennel and star anise accompanied by an enveloping elegance of fine lees. The entrance in the mouth is fresh and citric giving way to a creamy sensation with volume and a long aftertaste.
Production	2,000 numbered bottles of 0.75 l.
Packaging	Cardboard cases of 6 special Bordeaux bottles of 0.75 l.
Conservation	It is recommended to keep it away from light and in a cool place without temperature fluctuations.
Recommended temperature to serve	10 - 12° C.
Consumption	A minimum time of consumption until 2025 is estimated.
Analytcs	% alcohol (v/v)12.00 Residual sugar (g/l) 2.40 pH 3.58 Total acidity (g/L) 5.90



Rías Baixas
Denominación de Origen

mardevero.es
T (+34) 981 195 202

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Mar de Envero Organic White Wine
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