

VINA MARIS SELECTED 2015



Type of wine:
Crianza red wine.
14,5% Alc.



Vintage:
2015.



Location:
Jumilla/Mediterranean Sea



Production:
2.325 bottles of 750 cl.



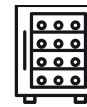
Grape varieties:
Monastrell, Tempranillo
Cabernet Sauvignon,
Syrah.



Harvest:
Manual harvest in 2015
September and October in
boxes of 15 kg.



Packaging:
1 horizontal customized
case of 1 bottle of 750 cl.



Conservation:
Between 15 and 16 °C.



Soils:
Poor in nutrients sandy and partially clayey soils with
limestone cover on the surface.



Vinification:
Alcoholic fermentation in stainless steel tanks. Malolactic
fermentation in new 225 liters french oak barrels.



Ageing:
18 months in new french oak barrels, 12 months in the bottle
on the Mediterranean seabed at a depth of 40 meters, after
the bottle ageing at the cellar.



Tasting note:

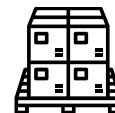
Appearance: Very lively and deep wine covered with garnet
notes and ink.

Nose: Ripe fruit notes blended with characters acquired by its
malolactic fermentation and long ageing in new high-quality
french oak barrels. Thanks to its underwater ageing it has
acquired salty memories, in addition to a spiced background with
creamy and balsamic notes.

Palate: The underwater ageing has concentrated its elegance,
polishing its tannins, giving softness and at the same time it has
preserved its refreshing notes that balance the ripe fruits notes,
increasing the sensation silkiness and prolonging its intense
finish.



Award & Points:
James Suckling: 93 p.
Guide Peñín: 93
Guide Civas: 98 p.
Guide Proensa: 92 p.



Packaging:
Customized case with
wood touch finish.
Natural burlap interior.
National award of "the
best design for wine
packaging."

