

VINA MARIS SELECTED 2016



Type of wine:

Red wine. 14,5% Alc.



Vintage:

2016.



Location:

Vino de autor



Production:

2.294 bottles of 75 cl.



Grape varieties:

Monastrell, Tempranillo
Cabernet Sauvignon,
Syrah.



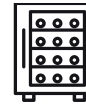
Harvest:

Manual harvest in 2016
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 tank. 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 close to 40 meters,
after the bottle ageing at the cellar.



Tasting notes:

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

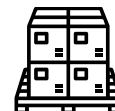
Nose: Perfectly ripen fruit notes blended with characters
acquired by its malolactic fermentation and long ageing in
new high-quality french oak barrels. Thanks to its
underwater ageing it has acquired salty memories, in addition
to a spiced background with creamy and balsamic notes.

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 Gourmets: 94 p.
Guide Civas: 98 p.
Tim Atkin: 91 p.



Packaging:

Customized wooden
case. Natural burlap
interior.

