

Underwater Ageing



VINA MARIS BLANCO 2024



Type of wine:

White wine.
12,5% Alc.



Vintage:

2024.



Location:

Vino de Autor



Production:

1.207 bottles of 75 cl.



Grape varieties:

50% Verdejo/
50% Sauvignon Blanc



Harvest:

Manual harvest in
August 2024 in boxes
of 15 kg.



Packaging:

1 horizontal customized
case of 1 bottle of 750 cl.



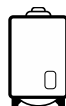
Conservation:

Between 9 and 11 °C.



Soils:

Sandy soils with some presence of clay and limestone cover on
the surface.



Vinification:

Alcoholic fermentation in French oak barriques of 500 liters, soft
toasted.



Ageing:

3 months on lees, 6 months in the bottle in the Mediterranean
seabed at a depth close to 40 meters.



Tasting note:

Appearance: Lemon yellow, clean and bright, with some green
hues.

Nose: Intense aromatics of fresh citrus notes, lime peel, herbal
notes and hints of fennel and white almonds.

Palate: Medium body, medium to high crispy acidity, smooth on
the palate, appearing elder flowers, citrus, hay, pear and hints of
fresh melon. The underwater ageing during six months polished
the lees ageing aromas, doing the wine more vertical and
delicate and at the same time, highlighting its mineral and
refreshing notes giving more balance, increasing the sensation of
silkeness and prolonging its finish.

Perfect to pair with grilled or steamed seafood such as prawns,
crabs, mussels or clams. Also goes very well with salads, rices and
risottos, white meats, soft cheeses, and marinated dishes.



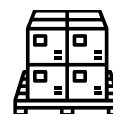
Awards & Points:

James Suckling: 92 p.
Tim Atkin: 93 p.



Certificates:

Vegan Certified.



Packaging:

Customized premium
wood case with
natural burlap
interior.

