

Underwater Ageing



VINA MARIS SELECTED TINTO 2017



Type of wine:

Red wine. 14,5% Alc.



Vintage:

2017.



Location:

Vino de autor



Production:

3.360 bottles of 75 cl.



Grape varieties:

Monastrell, Cabernet Sauvignon, Syrah.



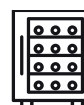
Harvest:

Manual harvest in 2017 September and October in boxes of 15 kg.



Packaging:

1 horizontal customized case of 1 bottle of 750 cl.



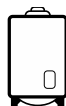
Conservation:

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.



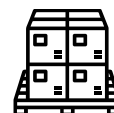
Award & Points:

James Suckling: 93 p.

Peñín: 93 p.

Tim Atkin: 93 p.

Vivino: 4,1



Packaging:

Customized wooden case. Natural burlap interior.

