

## VINA MARIS SELECTED 2015



### Type of wine:

Crianza red wine.  
14,5% Alc.



### Location:

Vino de autor



### Grape varieties:

Monastrell, Tempranillo  
Cabernet Sauvignon,  
Syrah.



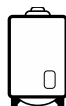
### Packaging:

1 horizontal customized  
case of 1 bottle of 750 cl.



### 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.  
**Tim Atkin:** 91 p.



### Vintage:

2015.



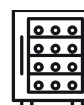
### Production:

2.325 bottles of 75 cl.



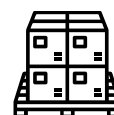
### Harvest:

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



### Conservation:

Between 15 and 16 °C.



### Packaging:

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

