

Underwater Ageing



WHITE VINA MARIS SELECTED 2023



Type of wine:

White wine.
12,5% Alc.



Location:

Vino de Autor



Grape varieties:

50% Verdejo/
50% Sauvignon Blanc



Packaging:

1 horizontal customized
case of 1 bottle of 750 cl.



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: 95 p.



Certificates:

Vegan Certified.



Vintage:

2023.



Production:

1.207 bottles of 75 cl.



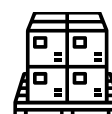
Harvest:

Manual harvest in
August 2023 in boxes of
15 kg.



Conservation:

Between 9 and 11 °C.



Packaging:

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

