

P. S. GARCIA

MARINA BARREL FERMENTED 2016

The grapes come from the coldest areas of the Casablanca Valley.

This wine is an example of a specific block of Sauvignon Blanc Clone 107, fermented with two different yeasts to enhance their thiol character (with herbaceous notes) and weight on the palate, together with this during the fermentation we use new French oak to enhance more the weight on the palate and the aromatic complexity.

Marina Barrel Fermented reflects our taste in Sauvignon Blanc, wines with weight in mouth, pleasant acidity and distinctiveness character of Casablanca. It is a wine that goes well with food and good time with family and friends.

VARIETAL COMPOSITION

100% Sauvignon Blanc / Clone 107, Casablanca Valley

ANALYSIS

Alcohol: 13.0%

pH 3.28

Tartaric acidity: 6,90 g/L

Residual sugar: 1.87 g/L

AGEING: 10 months in contact with French oak

PRODUCTION: 3.981 bottles

BOTTLING DATE: 4th of January 2017

RELEASE DATE: February 2017

