



# MAR DE BATEA

## WHITE

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### LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea

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### VARIETIES

100% white Grenache

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### VINIFICATION

Fermentation at controlled temperature

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### AGEING

Aged 6 months under the sea at 10 meters Deep in the Delta del Ebro (Mediterranean sea) by Thalassa sea wines

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## FICHA DE CATA



### DESCRIPTION

From the intrigue of how to make our most representative wines go one step better, born this project, a kind of experiment of what would happen if...?. The fusion of land and sea, two opposite aspects, but that make that the wine reaches its maximum expression.



### TASTING

Pale yellow in color with gray reflections, very bright. With varietal smels, very intense, fresh fruity and mineral. In mouth, it has a long trajectory, very round, fleshy and very fresh interlacing of white fruit and citrus. It is very clean, with native herbs and a luxurious acidity. Deep finish with very good persistence.

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