



MAR DE BATEA

RED



LOCATION

Country: Spain

Denomination of origin: Terra Alta

Processing centre: Batea



VARIETIES

100% Peluda Grenache



VINIFICATION

Pellicular maceration for 25 days and alcoholic fermentation in stainless steel tanks. Subsequent ageing with lees.



AGEING

6-8 months of ageing in French oak foudres and after aged 6 months under the sea at 10 meters Deep in the Delta del Ebro (Mediterranean sea) by Thalassa sea wines.

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

Cherry red with violet sparkles. In nose it is intense, with ripe red fruit aromas and a blend of spiced and toasted notes. In mouth it is flavourful, velvety and balanced, with a good acidity and long aftertaste.