

Vins de la Mediterrània LA MERSEGUERA 2020

enovitis
SMART WINES



Mediterranean wines are born to give value to minority vine varieties, which grow in soils and mesoclimates of the Mediterranean basin. It is a research and collaborative project with local entities and winegrowers.

THE VINEYARD

The estate is located between the municipalities of La Alguenya and Abanilla, between the regions of Alicante and Murcia.

Two terraces of riverstones oriented to the East. The climate combines maritime influence with continental character.

The Merseguera is cultivated in an organic way and certified by the Committee of Organic Agriculture of the Valencian Community (CAECV).

LA MERSEGUERA 2020

Merseguera single varietal white wine, a variety native to the area.

Harvested by hand with double sorting, in vineyard and winery.

Fermentation with the skins in stainless steel tank controlling temperature at less than 20°C during 25 days. Soft pump overs every 3 days. In the last phase of fermentation it is racked and after a gentle pressing it is transferred to French oak barrels of 400L. Aging with its fine lees for 6 months.

TASTING NOTES

Bright gold yellow color with amber hints.

On the nose stand out the aromas of ripe apple and dried flowers. Vanilla notes appear after its passage through the oak barrel.

In the mouth it is long, warm with slight acidity. The texture of the pulp gives it a medium structure. An imposing wine with a long life.

A 100% terroir wine.

Consumption temperature: 6-10 °C

Winemaking and aging

Area:	Algueña (Alicante) Winemaker selection
Type of soil:	Boulders
Variety:	Merseguera 100%
Harvest:	September 7th
Aging:	6 months in 400L French oak barrel on fine lees
Nº of bottles:	526

Analytical data

Alcohol:	11 % vol
Volatile acidity:	0,40 g/L
Residual sugar:	<0,10 g/L
Total acidity:	5,95 g tartaric acid/L
pH:	3,29
Total sulphites:	20 mg/L



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DISTRIBUCIÓ