

PRODUCER

Viños Mar 7 is found in the heart of Sanlúcar de Barrameda and is run by María José Romero, whose family produces some of the best Manzanilla in the region. Indeed, María recalls her most memorable sherry moments have been over a glass of Manzanilla with her father, “a pharmacist by profession but a winemaker by devotion”. Her vineyard dates from 1820 and is in an enviable position with exceptional microclimatic conditions. María created Mar 7 in honour of her winemaking ancestors. The wines are aged in 80-year-old American oak barrels and see no additions during production.

MAR7 DESPACHO
DE VINOS

VITICULTURE + VINIFICATION

La Manzanilla is a wine that we can only make in Sanlúcar de Barrameda where we enjoy a special microclimate, within what is the microclimate of the Marco de Jerez. It's location in front of the Coto de Doñana, next to the mouth of the Guadalquivir River, with the use of the west winds make the "flower veil", and remain almost unchanged throughout the year. Dynamic system of criaderas and soleras, aged in American oak barrels of 500 litres. __null No. __null

TASTING NOTE

Pungent aroma, floral notes reminiscent of chamomile. Aromas of almond, yeast (bakery) and saline. Dry and delicate, with a soft palate and saline notes. It presents a slight acidity, freshness and persistent aftertaste, subtly bitter.

FACTS + STATS

WINEMAKER	MARIA JOSE ROMERO
VARIETIES	100% PALOMINO
APPELLATION	ANDALUCIA
CLOSURE	NATURAL CORK
ALCOHOL	15%
SUGAR	__NULL G/L
TOTAL ACIDITY	__NULL G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	__NULL MG/L
CASE SIZE	6

