

GRAFT
WINE COMPANY

MAR 7 MANZANILLA PASADA / MAR 7 / NV / ANDALUCIA / SPAIN

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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

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. Its 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 flor remain almost unchanged throughout the year. Occasionally, the sherries are subjected to exceptionally long ageing periods, in which the flor becomes slightly weaker, causing a small level of oxidation and greater complexity, thus giving rise to the "Manzanillas Pasadas". Wines with more structure, but with all the pungent and intense character of biological aging. __null No. Matured in old American oak.

TASTING NOTE

Very aromatic (result of long biological ageing), floral notes of chamomile, almond aromas, bakery character. 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

