

GRAFT
WINE COMPANY

MAR 7 PEDRO XIMENEZ / 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. Her vineyard dates from 1820 and is in an enviable position with exceptional microclimatic conditions. Just over three years ago, she created Mar 7 in honour of her winemaking ancestors. The wines are quite unusually aged in 80-year-old American oak barrels and see no additions during production.

VITICULTURE + VINIFICATION

Pedro Ximénez is a sweet wine from the Andalusian wine regions of the Marco de Jerez, Montilla-Moriles and Málaga. Probably the sweetest wine in the world. However its aromas, flavours, and complexity make it fresh and harmonious in the mouth. The natural process of drying the grapes concentrates the sugars but also the natural acidity of the grape. Aged in 80 year old American oak.

TASTING NOTE

Deep aromas, as it is made from partially dried Pedro Ximénez grapes exposed to the sun. Unctuous, velvety, smooth, full and with perfect balance. Long and tasty finish.

FACTS + STATS

WINEMAKER	MARIA JOSE ROMERO
VARIETIES	PEDRO XIMÉNEZ
APPELLATION	ANDALUCIA
ALCOHOL	17.5%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L

MAR7 DESPACHO
DE VINOS

