

## 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

\_\_null The Oloroso is a "vocational" wine. The intense aroma evident from the beginning announces its oxidative ageing. The initial fortification to 17% abv prevents the development of the flor, so the wine ages exposed to the slow affects of oxygen. The slow loss of water through the walls of the barrel, promotes a continuous process of concentration, which means the wine is gaining in structure, smoothness, and complexity, while gaining in alcohol concentration. \_\_null No. Aged in 80-year-old American oak.

## TASTING NOTE

Warm, round and powerful, with hints of walnuts, tobacco and leather. Dry, super tasty, structured and soft on the palate. Very persistent, highlighting the oak in the aftertaste.

## FACTS + STATS

WINEMAKER	MARIA JOSE ROMERO
VARIETIES	100% PALOMINO
APPELLATION	ANDALUCIA
CLOSURE	NATURAL CORK
ALCOHOL	17.5%
SUGAR	__NULL G/L
TOTAL ACIDITY	__NULL G/L
BIODYNAMIC	YES
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	__NULL MG/L
CASE SIZE	6

