



CASA CR ROJO®
Enología Creativa

LA MARIMORENA

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100% Albariño - D.O Rías Baixas

Racy flavors of blood orange, wild pomelos, dried pineapple. Albariño can be atlantic, but this is oceanic, saline, sublime. O'Rosal great example of how far tropical fruit notes can go, how long a White wine can be. "Sur lies" for five months to bright the gold, to enforce the body for perfection.

Winemaker comments: José Luis Gómez, Laura Muñoz, Alfonso Medina.

VINEYARD REGION

Rias Baixas, O Rosal
41°99'24.70"N, -8°77'12.88"E

VINTAGE CONDITIONS

2014 Vintage: Late harvest due to intense rains during September. The result was a thicker vintage with more tropical aromas and an intense color.

TECHNICAL ANALYSIS

Total Acidity: 7 g/l.
Free SO₂: 31 mg/l
Total SO₂: 126/l
pH: 3.4
Alcohol: 12,5 %
Residual Sugar: 3,1 g/l

GRAPE VARIETY

Albariño (100%)

TECHNICAL INFORMATION

Harvest: 4 week of September.
Aging: 5 Months on it lees.