

# ADEGA MAREL



<i>Brand</i>	MAREL
<i>Country</i>	Portugal
<i>Region</i>	Alentejo
<i>Type of Wine</i>	White
<i>Grape Varieties</i>	Antão Vaz, Rabo de Ovelha
<i>Classification</i>	DOC Alentejo – Sub-Região Granja Amareleja
<i>Harvesting Year</i>	2021
<i>Winemaker</i>	Tiago Macena
<i>Production Method</i>	

Made from a duo of grape varieties. *Antão Vaz* is the main grape variety, seconded by *Rabo de Ovelha*. For greater freshness, the harvest was carried out in two phases. Initially, we harvested *Rabo de Ovelha*, leaving *Antão Vaz* for a later harvest. We want to maintain a profile of great freshness, combined with great characteristic fruit from *Antão Vaz*.

Fully fermented in stainless steel and at a controlled temperature (14 - 16°C), we try to preserve the fruit and maintain its youth. After fermentation, of each of the varieties, both *Antão Vaz* and *Rabo de Ovelha* base wines were transferred from the thick lees and blended together. Preserved in stainless steel until bottling after 9 months of storage in stainless steel.

#### *Tasting Notes*

Visually, it has a bright light straw yellow with greenish hues. The aroma has citrus notes (grapefruit, lemon), as well as notes of more ripe fruit (melon, peach). Clean aroma with good exuberance and intensity. In the mouth, it has an excellent balance with a lively acidity and a medium and linear mouth volume. It is rich, textured, long and has a pleasant finish.

#### *Pairings*

Given its freshness and volume in the mouth, it is a good partner for grilled fish or solid salads based on pasta and/or white meat – such as Cesar Salad. Another, more regional, option is dogfish soup! It will be a good partner for barbecues of various types of meat. Pasta and pizza also fit well with this profile.

<i>Bottle</i>	750ml
<i>Packaging</i>	Cardboard box with 6 bottles of 750 ml

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