

BLAU MARÍ

Organic wine – DO Tarragona



PRODUCT FILE

- **Bottling Cellar:** Celler 9+
 - **DO:** Tarragona
 - **Varietals:** Garnatxa, Cabernet Sauvignon
 - **Certification:** Organic
 - **Kind of wine:** Young red wine
 - **Alcohol:** 13%
- **Taste:** Nice and bright purple colour. Very aromatic wine (red ripe fruits). It has a low astringency and freshness. The taste confirms the nose with the red ripe fruits.

LOGISTIC INFORMATION

- **Bottle EAN code:** 8437004251664
- **Case EAN code:** 8437004251671
- **Bottles per case:** 6

PALLET COMPOSITION	EUROPALLET (120 x 80cm)	STANDARD (120 x 100cm)
Cases x layer	21	25
Layers x pallet	5	5
Cases x pallet (bottles x pallet)	105 cases (630 bottles)	125 cases (750 bottles)

MAIN CHARACTERISTICS OF BLAU MARÍ

- Organic
- Original yeast from the vines

- Small parcel vines
- Poor soils
- Vines combined among other crops (and many different crops in total) and forests – a lot of biodiversity in the area
- Dry farm wines
- Mediterranean coast climate
- Long maturity cycle varieties
- Varieties that reflect the agriculture reality in the area

- Dry wine
- Prune and harvest mostly manual
- Artisan winemaking (tailored control for each tank and parcel. Small tanks and parcels)
- We follow the moon calendar
- Traditional works in the vines
- Winemaking tradition for several centuries in the area

- Characteristics of the wine:
 - Red and black fruit aromas, with hints of Mediterranean forest.
 - Long aftertaste
 - Nice aging.
 - Complementary grape varieties
 - Made with a varieties very common in the area
 - Characteristics of the wine that reminds us of the climate and the area
 - Good versatility for food pairings