



Mariona

Moscatel-Sauvignon Blanc

Origin Alicante (*Vino Varietal w/o IGP*)

Vineyards The Mariona grapes were hand-selected from our coastal vineyards in La Marina. As the name suggests, La Marina is the sub-zone of the Alicante wine region whose vineyards slope towards the shores of The Mediterranean. Here, the sea breezes help us to produce richly aromatic, ripe and healthy grapes with a crisp acidity.

Varieties 70% Moscatel de Alejandría / 15% Sauvignon Blanc / 5% Chardonnay / 5% Viognier / 5% Viura

Soils The soils are mainly degraded limestone over limestone bedrock, with some areas of alluvial clay left by the rivers flowing towards Alicante's Mediterranean coast.

Winemaking Only the very finest grapes were hand-selected from our sorting table and then each variety fermented separately in stainless steel tanks. This careful selection allows us to ensure optimum aroma, flavour and balance. This process also means the total production is strictly limited according to the quality of each vintage. The wine is bottled to order in order to maintain maximum freshness for our customers.

Technical Info Alc. by Vol.: 12% Total Acidity: 6.5 g/l. Total Sugars: 4.5 g/l.

Bottle type Cinnamon-coloured Bordeaux bottle with screwcap closure.

Ageing The wine is fresh from the 2019 harvest with neither oak nor bottle ageing. Instead, the emphasis is on developing and expressing the fresh, naturally fruit-driven, floral characteristics of our local Mediterranean grapes.

Tasting notes & food matching Richly floral with enviable crispness. The sea breezes cool the grapes enabling them to maintain maximum aroma, flavour and balance. Mariona is a highly distinctive, elegant and refreshing wine with a vibrant lime zest core and subtle hints of lychee and other tropical fruits – the archetypal summer aperitif!

Winemaker's guide The wine is ready to enjoy now and should be enjoyed young. Serve well chilled as a cool aperitif.

Pamela A Geddes

Pamela Geddes, Artiga Winemaker

