



Merlot

SOIL TYPE:	Slightly stony
WINEMAKING:	These grapes are harvested quite late and selected one by one before destemming. The fermentation occurs in stainless steel tanks under thermally controlled conditions with different selected yeasts to increase the complexity of the final product. Malolactic fermentation and final maturation occur in wooden tanks
ALCOHOL CONTENT:	13 %
VARIETY:	Merlot 100%
APPEARANCE:	Intense ruby red
NOSE:	Elegant, soft with clear notes of red fruits
PALATE:	Well balanced with taste of red fruits mixed with chocolate aroma. Good body with very soft tannins, long end very pleasant
FOOD MATCHINGS:	Wonderful with red meat, both boiled and grilled. Accompanies well aged cheese, poultry and rabbit
AGEING:	5 years

