



# R E S E R V A

## MERLOT

100 % MERLOT

VINTAGE: 2021

APELLATION: MENDOZA, ARGENTINA.

### VINEYARD

HEIGHT: BETWEEN 900 & 1200 MASL

AGE: 15-30 YEARS

DENSITY: 3.500 VINES/HA

YIELD: 10 TNS/HA

HARVEST: MANUAL IN 200KG CASES. HAND SELECTION OF BERRIES

### FERMENTATION

COLD MACERATION: 5 DAYS BETWEEN 8 - 10 °C

FERMENTATION: 7 DAYS AT 25 °C

MACERATION: 25 TO 30 DAYS AT 20 °C

MALOLACTIC FERMENTATION: 100% NATURAL

### AGEING

OAK BARREL: 100%, 12 MONTHS

BOTTLE: 6 MONTHS BEFORE RELEASE

### WINEMAKER COMMENTS

INTENSE RUBY-RED COLOUR. WIDE RANGE OF AROMAS INCLUDING RIPE FRUIT, SPECIES AND COFFEE. UNCTUOUS ON THE PALATE. EXCELLENT CONCENTRATION.

DRINKABILITY: 8 YEARS

### TECHNICAL INFORMATION

ALCOHOL: 14.80

TOTAL ACIDITY: 5.85

PH: 3.42

SUGAR: 2.29

### AWARDS:

ROBERT PARKER WINE ADVOCATE | 91 PTS. 2021

David Bonomi  
Chief Winemaker



# NORTON

DESDE 1895