

MERLOT

BLEND | 100 % Merlot VINTAGE | 2022

APPELLATION | Mendoza, Argentina.

VINEYARD

Aged | From 15 to 30 years **Yield** | 11 tns/ha (4,5 tns/acre)

FERMENTATION

Fermentation (selected yeasts) | 10 days at 25° C (77° F)

Maceration | 10 days at 22° C (72° F)

Malolactic Fermentation | 100 % natural

AGEING

Oak Barrel | The 50 % of the wine was aged in second used French oak barrels during three months , and the other 50 % in concrete vat.

Bottle | The Wine was clarified and filter previous to bottle

WINEMAKER COMMENTS

Intense ruby red colour. Complex aromas of ripe berries, wild cherries and raspberries, with a touch of vanilla and coconut. Velvety, with sweet tannins and fine finish.

DRINKABILITY | Up to 5 years

TECHNICAL INFORMATION

Alcohol: 14.30%

PH: 3.56

Total Acidity: 6.00

Reductive Sugar: 2.34

