

Merlot

2011 · CENTRAL VALLEY

CHEMICAL ANALYSIS

Alcohol: 12,5°

Total Acidity: 5,40 g / l

pH: 3,54

Residual Sugar: 5,48g / l

Valley: Central

Climate: Mediterranean

Soil: Alluvial, river beds, stony, clayish and sandy.

Harvest

Hand-picked in half-ton bins.

Vinification Process

Destemmed and soft crush.

Cold maceration for three days to extract the colour and aroms.

Alcoholic Fermentation

At 25-28°C in stainless steel tanks.

Wine Description

Deep brick red in colour with aromas of ripe strawberries and blackberries combined with dried fruit such as prunes, figs, and cherries. Soft attack on the palate that leads to a light well-balanced finish.

Suggestions

Pasta and pizza, white meats and fish such as tuna and salmon, and light cuts of beef. Serve at 16°C (60°F).

