

35° 50 UTH



Grape variety: 100% Merlot

Origin: Our Merlot is made using grapes from a selection of our best vineyards. By prioritizing the true origin, the result is a wine with a fruity character and elegant tannins.

Climate: The 2013 season was cooler than normal. This resulted in a slow ripening process and led to grapes with a greater natural acidity and fresher aromas.

Harvest: Harvesting was carried out by hand and machine.

Winemaking process: The extraction of fruity aromas and smooth tannins was favored during the winemaking process. Fermentation took place in low-volume tanks and no post-fermentation maceration was conducted.

Analysis:

Alcohol: 14.2% Total acidity: 5.1 g/L

pH: 3.62

Residual sugar: 2.3 g/L

TASTING NOTES: Very intense and fruity, with a bouquet in which ripe red fruit combine with spiced notes, adding a great amount of character to the wine. It is concentrated on the palate and demonstrates a pleasantly smooth and persistent finish.

SERVING SUGGESTIONS: Serve between 17°C and 19°C with pastas or pizzas. It also goes very well with Serrano ham and soft cheeses.



