

VINEYARD'S EXPRESSIONS MERLOT



Winemaker: Fernando Piottante

Grape variety: 100% Merlot

Region of Origin: Maipú / Tupungato, Mendoza.

Vineyard details: sandy soil and flat / drip irrigation.

Climate: Dry and continental with good sun exposure allowing perfect ripening.

Vine cultivation: vertical shoot position trellising.

Harvest details: picked by hand second week of February. Yield: 15,000 kg/Ha.

Vinification: grapes were destemmed and crushed. 20% thermoflash vinification. 80% traditional vinification, 10 days at 25°C in stainless steel tanks. Micro-oxygenation. Natural malolactic fermentation.

Pre-bottling operations: Filtration with diatoms and membranes.

Colour: ruby red with blue tinges

Aromas: combination of sweet peas, fresh berries and marmalade.

Palate: well-balanced with pleasant tannins and persistent finish

Alcohol content: 14,4 % Vol. (20° C)

Total Acidity: 5.5 g/l tartaric acid

Residual Sugar: 4 g/l

Serving Temperature 16-18°C / Cellar up to 2 years

Enjoy it with *Pork in herbs with sweet potatoes cubes*

