

# Merlot Malbec

Foto de Francisco Ayerza  
ca. 1895



## VINEYARD NOTES

Low vertical trellised vines and a minimum of 15 year-old of age were selected. We try to select vineyards with gravel alluvial deposit. Yields are limited to 10t/ hectare.

## WINEMAKING NOTES

A variety of fermentation techniques are utilized:  
- 70% cooler fermentation in order to retain more fruit flavors & minimize phenolic extraction, the grapes were short macerated. - 30% warmer fermentation to give the minimum desired structure to the wine, here we macerated for 30 days on skins.

## DESCRIPTION

A flavoursome wine : good colour, a red and black fruit with tones of chocolate and prune, a soft and lush palate with lingering black fruit.

## FOOD STYLE

A wine to be served at all meals : grilled or stewed meat, pasta, cheese and even after a meal.

## VARIETY

100% MERLOT MALBEC

## ORIGIN COUNTRY

ARGENTINA

## REGION

MENDOZA

## ALCOHOL

13%

## ACIDITY

5 G/L

## PH

3.8

## RESIDUAL SUGAR

5 G/L