



MERLOT

Style: Dry red wine.

Colour: Deeper, ruby red color and fairly thick viscosity.

Aroma: The accentuated flower is reminiscent of cherry, plum, fern, and forest undergrowth.

Taste: The taste is led by freshness with light tannins that integrate well into the structure of the wine. It is intense and elegant with a persistent, mainly fruity aftertaste.

Food pairing: Lasagna, pasta, pizza, cutlet, also roast pork.

Serving temperature: 16 – 18°C

Vineyard: Grassy vineyard with marl. Southwest exposition.

Vine form: Single cordon with 4 buds.

Harvest: Hand harvest, middle October.

Vinification: 12 days of maceration by fermentation in a vinifier at 17 ° C. After fermentation, lightly pressed and put into a 2500L oak barrel.

Maturation: 1 year 2500L barrel.

Bottling: 0,75L bottle with cork.

