

BODEGA
NORTON



1895

Colección

Merlot 2016



APPELLATION

Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Yield 11 tns/ha (4,5 tns/acre)

FERMENTATION

Fermentation (selected yeasts) 7 days at 25°C (77° F)
Malolactic fermentation 100% natural

WINEMAKER COMMENTS

Ruby-red color. Intense cherry and raspberries aromas, with hints of violets and eucalyptus. Elegant body. Well balanced tannins and pleasant finish.

TECHNICAL INFORMATION

Alcohol	13,4°
Total Acidity	5,55
PH	3,70
Reductive Sugar	2,50

Jorge Riccitelli
CHIEF WINEMAKER