

MERLOT 2018



VARIETY

100 % Merlot.

APPELLATION

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 colour. Intense cherry and raspberries aromas, with hints of violets and eucalyptus. Elegant body. Well balanced tannins and pleasant finish.

TECHNICAL INFORMATION

Alcohol	13,60
Total Acidity	5,55
PH	3,55
Reductive Sugar	1,80

DAVID BONOMI
Winemaker