

## AUKA – MERLOT

**ORIGIN:** La Consulta, San Carlos, Mendoza, (Argentina)

**VARIETIES:** 100% Merlot

**ANALYSIS:**

<i>Alcohol:</i>	13.50 %
<i>pH:</i>	3.69
<i>Total Acidity:</i>	4.90 g/l



### **VINEYARD:**

This merlot comes from our own vineyard surrounding winery.  
Altitude: 1050m or 3214 ft. Age of vines: 20 years

### **MARKETS:**

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania; Lithonia; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

### **PROCESS:**

Hand-Harvested during first week of April, keeping a correct ripen between tannins and sugar levels. Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days. We carefully keep the temperature controlled, doing several pump-overs and delestages according to the daily analysis and tasting of wines. We carry out a complete malolactic fermentation of red wines to enhance their characteristics and complexity. In all the process we provide a long contact time with American and French oak.

### **TASTING NOTES:**

This is a lush merlot with a great, pungent nose full of plums, currant, blackberries and a hint of caramel. The palate is slightly spicy with a finish of dried fruits, some Brazil nuts and smooth tannins.

**FOOD PAIRING:** ideal to serve with stews, meats, barbecues, prosciutto, and blue cheeses.

**WINEMAKER:** Lic. Sergio Gimenez.

**BOTTLES PER CASE:** 12 x 750 ml

PLEASE CHECK LISTING FOR CURRENT VINTAGE