



## PIUQUENES – MERLOT

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

**VARIETIES:** 100% Merlot

**ANALYSIS:** *Alcohol:* 13.50 %

*pH:* 3.69

*Total Acidity:* 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 level.

Stemming machine is used to obtain a whole berries and keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days we carefully keep the temperature is controlled, doing several pump over and delestages according the daily analysis reports and tasting of wines. We allow to complete half malolactic fermentation of red wines to enhance this characteristics and complexity of them.

### TASTING NOTES:

The nose is all Merlot with just the right combination of dark red fruits and oak that is delightful. The palate was juicy and fruit driven with a soft tannin & oak finish. A very easy to drink wine.

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

**WINEMAKER:** Lic. Sergio Gimenez.

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

PLEASE CHECK LISTING FOR CURRENT VINTAGE