

VIÑALBA Merlot (Reserve)

Mendoza has become one of the most dynamic wine producing regions in the world with an enviable array of grape varieties, many of which are planted at high altitudes. The long summers mean the wines have wonderfully pure tasting fruit, and this Viñalba Merlot Reserve is an exceptional example of this. The wine is made to capture the beautiful purity of the grapes and get as much of that flavour as possible into the bottle. Rich and inviting this Merlot has inviting aromas of wild dark fruits, vanilla and coffee with smooth ripe tannins and a long finish.

VINEYARDS & VITICULTURE

The 2011 vintage was excellent in Argentina, particularly Mendoza. Hail and frosts in winter and spring destroyed some of the crops but the summer was long and warm and the remaining vines ripened well. The soils in our vineyards are ideal for grape growing with clay loam and have very good permeability. The vines grown in the foothills of mountain ranges, more than 950m above sea level. The vines are 15 years old on average with yields of 45hl/ha.

WINEMAKING

The grapes are harvested in the second half of March by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine. Cold maceration takes for 5 days followed by fermentation in temperature controlled tanks at 26-28° with 4 pump overs per day and a period of 20 days of maceration.



PRODUCT DETAILS

REGION:	Mendoza, Valle de Uco
BLEND:	100% Merlot
OAK:	60% in French oak for 12 months
ALCOHOL:	14.5% vol
RESIDUAL SUGAR:	2g/l
CLOSURE:	Cork (Diam)