



QUEREU VARIETAL

MERLOT

VINTAGE	2015	ALC%	12.6 %
GRAPES	100% MERLOT	RESIDUAL SUGAR	4.3 g/l
APELLATION	CENTRAL VALLEY	TA (C ₄ H ₆ O ₆)	5.15g/l
HARVEST	APRIL 2015	PH	3.48

HARVEST, This wine is produced with grapes coming from vineyards in Central Valley. The grapes were harvested during the first week of April of 2015. Before crushing, the grapes went through a selection table where all leaves and foreign elements were removed.

VINIFICATION, A cold maceration process of 48 hours took place before starting fermentation. The wine was fermented in stainless steel tanks for 8 days at controlled temperature of 25°-28°C. Selected yeasts were added to the must. 4 to 7 days of maceration after fermentation.

TASTING NOTES, Attractive red colour with violet hues. The wine shows red and black fruits with some spice notes and a touch of tobacco aromas. Medium-body in palate with a nice structure, soft and sweet tannins.

} **SERVING SUGGESTIONS,** Excellent with a wide variety of rich, savoury foods, such as roast beef, hearty meat, pasta and poultry dishes.

