

Merlot

GENERAL

DATA

VINTAGE	VINIFICATION	wine full expression. Optimum serving temperature is 18°C.
2006	Selection of grapes on the sorting table. Premac-eration at 10°C for 48h. Fermentation at 21°C and maceration for 18 days carrying out 2 daily pump-overs during this period. Clarification with egg white and light filtration.	
PRODUCTION	TASTING NOTES	
5280 bottles		
VARIETY	VISUAL ASPECTS	
Merlot 100%	Intense Cherry. High colour intensity. Bright	
GRAPE PICKING	OLFACTORY ASPECTS	
Hand-picked	Intense wine, with ripe fruit jam aroma, complex and spicy. Mineral and truffle notes.	
	TASTE ASPECTS	
	Full entry wine with fresh and intense bouquet. Ripe berries and caramel flavour with long finish.	
	OENOLOGIST'S NOTES	
	In order not to disrupt the wine's balance, it has not been stabilised and therefore it may have pre-cipitates. Similarly, we recommend decanting and opening the bottle a while before use to allow the	

VINE

GROWING DATA

VINEYARD	ROOTSTOCK	PLANTING SQUARE	YEAR OF PLANTING	SOIL TYPE	PLUVIOMETRY	PRUNING
La Tanca	R-110	2,80m x 1,10m	2001	Loamy, clayey-sandy	390 mm	Double cordon
ALTITUDE	ORIENTATION	SLOPE	FERTILIZER	TREATMENTS	PRODUCTION	
320m	South-East	7%	Green manure and compost	Those authorised for organic viticulture	4.605 kg/Ha.	

ANALYTICAL

DATA

ALCOHOL	TOTAL ACIDITY	VOLATILE ACIDITY	PH	RESIDUAL SUGAR	TOTAL SULPHUR	POLYPHENOLS
CONTENT	3.61 g/l	0.38 g/l	3.71	1.9 g/l	DIOXIDE	66
14.74% vol.	in H2SO4				54 mg/l	



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