



Deep red color. Candied aromas, spices, mint, tobacco and bitter chocolate. Complex palate, fresh, fruity, with presence and a pleasant finish.

Recommended to enjoy between 16° to 18°C (60° to 64°F).

Pairing: Dishes with mushrooms, with smoked ingredients, beef, grilled veal, game meats (wild boar), meat dishes with moderate seasoning. Hard cheeses, goat cheeses, buffalo cheese. Dark chocolate, desserts with fig and dates

Winemaker's Selection Merlot

2021



Variety: 100% Merlot.

Region: Agrelo, Luján de Cuyo, Mendoza

Winemaker: Ignacio Macchiardi

Harvest: Between March 25th and April 6th, seeking different ripeness points to find the balance of varieties at the end of the process. Harvests are carried out in 20 kg plastic crates during the early morning hours, when temperatures are cooler.

Production: Micro-vinification in plastic bins. A double quality selection process is performed, where the first stage consists of sanitary control of grape clusters and after destemming, all material intended for tank entry is selected, thus allowing for subsequent cold maceration.

Maceration: 25 days.

Malolactic Fermentation: With native bacteria.

Alcoholic Fermentation: 10 days between 26° to 30°C (79° to 86°F). Three daily punch-downs are performed for cap immersion.

Stabilization: Unfiltered wine, only stabilized by natural cold.

Aging: 18 months with 65% in first and second-use French and American oak barrels.

Yeasts: Winemaker selection

Alcohol: 14.50% **PH:** 3.65 **AZ:** 2.1 **ACT:** 6.15