



LUCY CHILVERS

VINTAGE

El Nen Sam - 2023

GRAPE VARIETIES

100%merlot

VINEYARD

Merlot - Sant Joan Samura. 200m altitude.
Planted in 1996. Clay and high calcium
soils. Organically farmed.

VINIFICATION

Hand harvest in 18kg crates. The merlot
undergoes a 9 day full carbonic maceration
in stainless steel tanks. We then gently press
the juice and transfer to used French oak
barrels for 14 months. The following year in
Autumn the wines are bottled. 7 months in
bottle.

CHARACTERISTICS

On the nose bursting with raspberry,
blackcurrant and wild fennel, violet, with
hints of vanilla. On the pallet light with rich
red fruits, high acidity with a earthy quality.
Very versatile wine. Pairs well with sticky
BBQ meats, smoked fish, game. Dark
chocolate and creamy or blue cheeses.

WINE PROPERTIES

No added SO2, no fining, no filtration

Alcohol: 12,84%, Ph: 3,44, Malic <0.1,
Residual sugar <0.1g/l

EL NAM
SAM

