

## MERLOT 2022

PURE EXPRESSION OF THE GRAPE



As the years go by, until our youngest vineyards produce grapes with enough nobility to qualify as our iconic wines, we use these grapes to produce our Varietal range. With our Merlot, we invite you to discover the aromas and purest expressions of this emblematic Bordeaux varietal. We produce it with the same process and care as our Collection.



### Technical Data

**100% Merlot**

**Location: Valle de Uco, Vista Flores, Tunuyán, Mendoza, Argentina.**

**Alcohol: 15,5%**

**Acidity: 4,75 g/L Residual Sugar:1.98 g/L pH: 3.92**

**Dry Extract: 27,7 g/L**

**Production: 6.800 Bottles.**

### Vintage Characteristics

The 2021-2022 season was full of surprises with late spring frosts, frequent rains in March and April, and a thermal amplitude higher than usual. Nevertheless, the Uco Valley showed less damage than other areas of Mendoza, with no humidity problems or cryptogamic diseases. These climatic inconstancies led to a harvest of outstanding quality, although we had a decrease in quantity compared to previous years. Temperatures were above average during summer and the ripening period, and, with well-timed and intense rains prior harvest, gave extraordinary conditions for recovering a better yield and for a good phenolic maturing which turned this campaign into a great quality vintage.

### Vineyards

**Total area:** 65 hectares.

**Area in production:** 55 hectares.

**Altitude:** 1000 meters above sea level.

**Plantation density:** 5500 plants per hectare in vertical trellising system.

**Yield:** : 5.000 to 6.000 kg per hectare.

**Harvest:** manual in 12 kg boxes.

### Wine-Making

Once the vats are full, the grapes undergo maceration before the alcoholic fermentation occurs. This takes place in stainless steel tanks at a maximum of 26°C and lasts from 7 to 10 days.

Malolactic Fermentation: 100%.

Aging: 60% in French oak barrels for 12 months.