

ALTAR MERLOT

2019
Red Wine

Grape variety

100% Merlot.

Harvest

October 2019.

Winemaking

Separate manual harvest of two different vineyards located in our single-estate vineyard. Cold maceration for one week at 8°C before the alcoholic fermentation, followed by a malolactic fermentation with fine lees in new French oak barrels.

Aging

Aged for 18 months in French Allier oak barrels.

Service

16°C-18°C. (60° - 65° F)

Color

Deep dark garnet-red color.

Nose

Fragrant wine expressing lilacs, wild berries and scrubland aromas, with delicate spicy notes.

Palate

Elegant, balanced and fine, this is a captivating wine presenting great harmony with an enveloping long finish.

Food pairing

Grilled meats, cured cheeses, nuts, Japanese cuisine, black rice dishes, octopus and chocolate desserts.

