PRIMOGÉNITO MERLOT

VARIETAL COMPOSITION
100% Merlot

TECHNICAL DATA
Alcohol: 14.3%
Acidity: 5.2 g/L
Residual Sugar: 2.2 g/L
PH: 3.65
Vineyard Yield: 80 quintals/ha
Harvest: Manual

WINEMAKING
Cold pre-fermentation maceration at 10°C for 2 days.
Maceration period: 12 days.
Fermentation with selected yeasts at controlled temperature.
Malolactic fermentation in concrete tanks at controlled temperature.

OAK AGEING: 12 months in first- and second-use French oak barrels.
SERVING TEMPERATURE: 16°C
AGEING POTENTIAL: 8 to 10 years.

TASTING NOTE
Deep, bright ruby red colour with violet hues. Spiced nose, with notes of black pepper from its oak ageing, enhancing the fruit expression. Mineral and complex, it shows notes of black fruit such as cassis and maqui berry. On the palate, it is clean and expressive, with subtle notes of pine mushrooms that add further complexity. A wine with sweet, fine tannins, a broad palate and a long-lasting finish.

WINEMAKER:Nicolás Navío.
San Patricio del Chañar, Neuquén. Patagonia Argentina.