

PRIMOGENITO

MERLOT

Sangre Azul



VARIETAL COMPOSITION

100% Merlot

TECHNICAL DATA

Alcohol: 14.2%

Acidity: 5.25 g/L

Residual Sugar: 2.8 g/L

PH: 3.65

Vineyard Yield: 60 quintals/ha.

WINEMAKING

Manual harvest. Cluster and berry selection.

Cold pre-fermentation maceration at 10°C for approximately 2 days.

Fermentation in first-use French oak barrels, using indigenous yeasts.

Carbonic maceration: 20%.

OAK AGEING: 20 months in French oak barrels.

SERVING TEMPERATURE: 16°C

AGEING POTENTIAL: 10 to 12 years.

TASTING NOTES

Deep ruby red colour with bright violet reflections. Great fruit expression on the nose, with a predominance of black and blue fruits such as elderberry, cassis and blueberries, together with notes of figs and ripe plums. Spicy notes of black pepper and liquorice add complexity to this Merlot and combine with aromas of vanilla and tobacco developed during its long oak ageing. An elegant and balanced wine, with a smooth attack, broad palate and fresh acidity, supported by round and persistent tannins. Recommended pairing: roasted red meats, chicken curry, mildly spiced lamb couscous, or charcoal-grilled vegetables.

WINEMAKER: Nicolás Navío.

San Patricio del Chañar, Neuquén. Patagonia Argentina.

