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## MERLOT



**Brand:** Casa Grande Arte y Viña

**Grape variety:** Merlot 100 %

**Harvest:** 2020

**Vine training system:** Lyra

**Origin of the grapes:** Los Horneros Vineyard, Rincón de Carrasco, Canelones Metropolitan Region (10 km from the Rio de la Plata)

**Soil:** Light-textured loamy-clay soil, deep, permeable, with very good vertical drainage, all of which allows for extensive and deep rooting of the vines.

**Climate:** Maritime influence, temperate (average temperature: 17 °C)

**Harvest:** Hand-picked; the time is determined by the physiological and organoleptic ripening of the berries through regular tasting and close to harvest.

**Winemaking:** Pre-fermentative maceration for 24 hours, fermentation in stainless steel tanks for 10 to 14 days at temperatures of 18-20 °C, with pumping-over and *délestage* twice a day.

**Alcohol:** 12 % abv

**Total acidity:** 3.5

**pH:** 3.4

**Residual sugar:** 1.3

**Tasting notes:** Appearance: garnet red with intense pink reflections, bright, limpid and fluid. Nose: delicate aromas of wild red berries, with notes of wilted flowers and some herbal touch. Palate: dry, with balanced acidity and soft but present tannins, jammy and slightly earthy notes, medium persistence.

**Serving suggestions:** Cured meats such as prosciutto and Italian mortadella, baked bondiola with mustard and honey sauce, roasted courgettes and sweet peppers.

**Bottle ageing:** Three years in appropriate light, humidity and temperature conditions, from the date of the label.