

Monte Valonga Merlot

IGP Valle del Cinca



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TYPE OF WINE	Young oak red
VARIETIES	Merlot
GRAPE ORIGIN	Own vineyards
PAGO	Muga del Pas
PRODUCTION	15.000 bottles
PRESENTATION	Bordelaise 75 cl. 6 bottles per case

Winemaking

After the arriving at the winery and an intensive manual selection of grapes, are stripped and unloaded via conveyor belts into water cooled stainless steel tanks. Following the musts tasting the decanting and maceration timings are determined which usually last for about three weeks. Fermentation takes place at controlled temperature and never in excess of 26°C . After malolactic fermentation is transferred to french and american oak casks, during 3-5 months depending on its evolution.

ALCOHOL 14% Vol.

Winemaker Notes

TASTING

Intense ruby red colour. Powerful and elegant on nose with aromas of black and red fruits, dark chocolate and spicy notes. Fresh herbs and ripen fruits in mouth, well structured and balanced.

SERVING SUGGESTION: All types of rice, meat and stews.

SERVING TEMPERATURE 14 - 16°C

WINEMAKER Ferran Ferrer

Own vineyard - State bottled

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