



Fabre & Montmayou  
BODEGAS Y VIÑEDOS



## RESERVA MERLOT

### VINEYARD LOCATION

---

Luján de Cuyo, Mendoza

### GRAPES

---

100 % Merlot

### YIELD

---

45 hl/ ha  
Deleafing and green picking.  
Harvest is realized manually.

### FERMENTATION

---

Cold maceration carried out at 10°C - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26-28°C. 4 pump-overs per day and a long maceration period of 20-25 days.

### AGEING

---

60 % of the wine is aged in French oak for 12 months.

### TASTING NOTE

---

Very intense cherry red colour. The aromas are a remarkable combination of wild berries, vanilla and coffee. On the palate is a complex and velvety wine, fruity, with a pleasant finish.  
Great combined with grilled meats, pasta and soft cheeses.

