



Fabre & Montmayou  
PATAGONIA - ARGENTINA



## PATAGONIA GRAN RESERVA MERLOT

### VINEYARD LOCATION

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Alto Valle, Rio Negro, Patagonia

### AGE OF THE VINEYARD

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Over 40 years old

### GRAPES

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100% Merlot

### YIELD

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35 hl/ ha

Deleafing and green picking is carried out in December. Harvest is realized manually. Double selection is performed: first selection of bunches and a second selection grape by grape.

### FERMENTATION

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Cold maceration is carried out at 10°C - 12°C for 5 days prior to fermentation which takes place at a controlled temperature of 28 - 30° C . 4 pump-overs per day followed by a long maceration of 30 days.

### AGEING

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100% of the wine is aged in French oak barrels for 12 months.

### TASTING NOTE

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Intense deep red colour. Very complex bouquet of wild fruits like blackberries and strawberries. The oak aging gives notes of vanilla and caramel which harmonise beautifully with the fruit. A full-bodied wine with excellent structure, very elegant on the palate. Great with all kind of grilled meats, games, and cheeses.

