



Fabre & Montmayou

PATAGONIA - ARGENTINA

# PATAGONIA GRAN RESERVA MERLOT



## VINEYARD LOCATION

---

Alto Valle, Rio Negro, Patagonia

## AGE OF THE VINEYARD

---

Over 40 years old

## GRAPES

---

100% Merlot

## YIELD

---

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

---

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

---

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

## TASTING NOTE

---

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.

## AWARDS FOR 2019 VINTAGE

---

92 points, Tim Atkin MW Argentina Special Report 2022

## AWARDS FOR 2018 VINTAGE

---

92 points, Tim Atkin MW Argentina Special Report 2021

