



Fabre \* Montmayou

# RESERVA MERLOT



## VINEYARD LOCATION

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Luján de Cuyo, Mendoza

## GRAPES

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100 % Merlot

## YIELD

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

## FERMENTATION

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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

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

## TASTING NOTE

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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.

