



CONDE DE ALICANTE MERLOT OAK AGED



Type of wine. Red

Variety. 100 % Merlot

Alcohol volume. 13%

Maturity. 4 months in new oak barrels

Gastronomy. Game, red meat, cheese and traditional cooking.

To serve preferably at 17°C.

Winemaking. The Alicante Merlot is made from selected vineyards, which produce fleshy fruits with a perfect balance of sugar and polyphenols. Maceration and fermentation in tank for 12-15 days at a temperature of 25°C to obtain fruity and rounded wines. After that, the wine ages 4 for months in oaks.

Vineyards. Between 10 and 15 years old. They are trellised, irrigated, cultivated in slopes and cut in double guyot.

Soils. Deep and of medium fertility.

Climate. Mediterranean climate with a strong continental influence, which makes it particularly suitable for the correct ripening of the grapes, since after a dry and hot summer, the ripening process finishes when the weather is still dry and there are large day to night temperature variations, which provide for a greater colour concentration and structure in the wine.

Yield. 5000 kg by hectare.

Grape harvest. Realised mechanically, during the first week of September.

Colour. Intense and shining ruby with garnet edge.

Nose. Spiced aromas with notes of pastry, coffee, ripe fruits and creamy oak.

Palate. Tasty, fruity and with ripe tannins. Powerful and complex.

