



Merula 07

Soil	Soil is calcareous of loam-clay structure and is abundant in gravel.
Grape variety	Merlot.
Vinification	Hand-harvested. 30% whole bunches, 70% destemmed grapes. Pigeage. Basket press.
Ageing	Six months in steel tank and six months in new 400 l french oak.
Alcohol	14% Vol.
Acidity	3,25 g/l expressed in sulphuric acid (ATS).
PH	3,63
Yield	3000 l/Ha
Bottle capacity	75 cl.
Nº of bottles per box	6
Tasting notes	Colour: cherry, garnet rim Nose: powerful, fruit liqueur notes, toasty, dark chocolate. Palate: powerful, fleshy, spicy, pruney, round tannins. It pairs beautifully with game and all red meats, white meats as well, poultry, roasts, pork and cured ham such as serrano, rice dishes with meat, mushrooms and hard or even blue cheeses.
Combination	

Tasting notes provided by Peñin Guide.



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