



MERLOT

SO red wine

Alella Designation of Origin (DO Alella)

Vintage 2021

- Varieties: Merlot (100%)
- Type of wine: red
- Alcohol: 12,5 % vol.
- Presentation: 75 cl bottle.

Elaboration

Manual harvest in boxes of 15 kg capacity. Grapes skimmed, crushed and incubated in a stainless-steel tank. Maceration-fermentation at 24°C for 14 days through daily remounting of the cap to extract coloring and polyphenolic materials. Subsequent bleeding and pressing of the pastes. Clarification and filtration prior to bottling.

Tasting Note

The young, full-bodied red wine that will combine with semi-cured and creamy cheese tables, grilled meats and grilled vegetables.

- **Color:** Pomegranate-colored red wine, with a medium layer and grain rim, clean and with the presence of tears.
- **Smell:** Good aromatic intensity, fresh and pungent, aromas of red fruit such as cherries and strawberries, blackcurrant and elderberry, clean and fresh vegetal aromas, memories of fruit branch or licorice stick, on fresh balsamic and olive touches.
- **Taste:** In the mouth it has present tannin and a sweet sensation, it provides a silky balance in the mouth, a persistent finish with a light bitter aftertaste and fresh and pleasant vegetal and spicy notes.