Fabre Montmayou

RESERVA MERLOT

VINTAGE	2023
VARIETALS	100% Merlot
REGION	Luján de Cuyo, Mendoza
ELEVATION	1100 m.a.s.l
PARCEL	Low-yield old plot, located on a terrace very close to the Mendoza River on silty soils and stony subsoil
HARVEST METHOD	Hand-harvested
WINEMAKING	Cold maceration carried out at 10ºC - 12ºC 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.
AGING	60% in oak barrels for 12 months.
TASTING NOTES	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.
FOOD PAIRING	Great combined with grilled meats, pasta and soft cheeses.