

Meler 9 Meses

Tasting note

Cherry red coloured wine with a maroon rim. Strong bouquet, fresh, red ripe fruit with balsamic touches. Very expressive on the nose. On the palate rich with ripe fruit and a good structure. Its aftertaste is strong and balanced.

Serving temperature

Recommended serving temperature around 18°C.

Gastronomy

This wine is ideal with cheese, vegetarian dishes, anti-pasta, red meat and chocolate.

Vinification

The grapes are harvested at their ripest moment, during the coldest hours of a September night followed by destemming and afterwards a cold pre-fermentation is applied. Fermentation is done separately for each wine estate and variety. After continuous pumping over - délestage, the wine acquires its structure. The wine matures for nine months in French oak barrels and then bottled without adding sulphites.

Surrounding area

There are few places in the world where such excellent conditions come together as they do in Somontano. The mountains in the Pyrenees, with a climate of freezing winters and extremely high temperatures in summer, are perfect for the production and elaboration of exceptional wines.



Wine description

<i>Zone</i>	D.O. Somontano
<i>Variety</i>	Cabernet Sauvignon, Garnacha & Tempranillo
<i>Alcohol</i>	14%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	325 x 245 x 170 mm
<i>Weight</i>	8,3 kg
<i>Per pallet</i>	125 cases



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