

# Andrés Meler

## Tasting note

The result is a deep, intense and complex wine, retaining all the qualities of the Cabernet Sauvignon grapes with an added personality. In the mouth powerful herbs and soft tannins with hints of blueberries and blackberries. The aftertaste is long and intense.

## Serving temperature

Recommended serving temperature around 18°C.

## Gastronomy

This wine tastes great with Iberico meats, red/game meats and strong cheeses.

## Vinification

After a careful selection of the best available grapes from more than 100 years old vines, with a maximum yield of 1,5 kg/plant, an accurate vinification is developed. Fermentation has taken place in a selection of new French and American oak barrels for twenty months, followed by three years of ageing in the bottle.

## 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

Zone	D.O. Somontano
Variety	100% Cabernet Sauvignon
Alcohol	14%

## Logistic Information

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

## Awards

*The Peñín Guide, Somontano Podium – 92 points (graded: excellent)*



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