

Meler 15 Meses

Tasting note

Good intense cherry red colour. A complex nose, most noticeable is the considerable amount of fruit, mainly red fruit, as well as some notes acquired from the time spent in French oak casks (toasted, mineral and spicy notes). On the palate, the wine is fleshy, well-structured, and evenly balanced between fruit and wood. The aftertaste is pleasant.

Serving temperature

Recommended serving temperature around 18°C.

Gastronomy

This wine is ideal with red meat, tuna, braised dishes, Iberico meat and a cheese platter.

Vinification

The old vines at the foot of the Pyrenees, with low yields (about 2 kg per rank) but very high concentration, form the base of this mineral-rich Reserva. The Cabernet and Merlot are aged separately from each other in French (medium toast) oak barrels for at least fifteen months. No sulphite is added to this traditional preparation.

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>	50% Merlot 50% Cabernet Sauvignon
<i>Alcohol</i>	14%

Logistic Information

<i>Bottle</i>	0,75 L and Magnum
<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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