

# Meler 6 Meses

## Tasting note

Cherry red coloured wine with a maroon rim. Strong bouquet, fresh, red and ripe fruit with touches of balsamic. Very expressive on the nose. On the palate rich with ripe fruit and a bit of pepper in the aftertaste. Good structure, its aftertaste is strong and balanced.

## Serving temperature

Recommended serving temperature around 14-15°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 six 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> | Garnacha, Merlot, Cabernet Sauvignon & Syrah |
| <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          |



VINOTAGE

Exceptional Spanish Wines

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