

MERLOT

Gran Vecco
RESERVE

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Harvest 2002

Age of the vineyards: 24 years.

Location of the vineyards: San Carlos, Mendoza.

System of conduction: Low Vineyards.

Yield: 8,200 Kg/ha.

Date of harvest: 14/03/02

Oak Aging: 12 Months / New French & American Oak

Elaboration: Manual harvest placing selection clusters in bins. Careful elimination of imperfect grapes on conveyor belts prior to fermentation. Smooth cluster pressing. Fermentation in stainless steel tanks, temperature controlled between 26 to 28°C. Total time of maceration: 20 days. Transferred and racked into new oak barrels during 12 months. Semi-filtered to retain intensity.

Analytical data:

Alcohol: 13,5%.

Sugar: 1,90 gr/lit.

Total acidity: 5,30 gr/lit.

PH: 3.72,



Jorge Rodriguez (Winemaker)

Tasting Notes: A deep ruby color with purplish shades, fairly lighter than Cabernet Sauvignon. A cherry and raspberry bouquet with hints of cassis and truffle. Some oak and leather nuances may also be perceived with a mixture of caramel and tobacco. Tastes of ripe, red fruits combined with cedar and oak, as a result of careful oak barrel aging. Moderate tannins are present. It is round, velvety smooth and with a long-lasting aftertaste.

