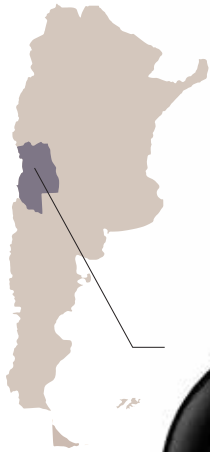




SIETE FINCAS  
WINES & VINEYARDS

## SIETE FINCAS MERLOT 2018



VARIETY Red 100% Merlot 🍇 HARVEST 2018

**VINEYARDS** Valle de Uco, Tupungato, Mendoza, Argentina.

**ELEVATION** 1100 meters above sea level

**REGIONAL CLIMATE** It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

**VINTAGE REPORT** It was carried out under optimal climatic conditions. Notably, it was an unusually dry summer with a greater thermal amplitude. This phenomenon responds to very little rain and low relative humidity. Obtaining as a result healthy grapes of excellent quality and yield.

**HARVEST DATE** 03/22/2018 – 03/25/2018

**VINEYARDS AGE** (average) 24 years

**DRIVING SYSTEM** Trellis under

**SOIL** Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

**YIELD** 100 qq/ha

**PICKING** Hand picked and carried in bins of 400 kg

**VINIFICATION** Classic in stainless steel tanks

**FERMENTATION** 3 days soaking in cool and 21 days at 24°–26° C

**AGEING** 6 months in french oak

**BOTTLE AGEING** 6 months

🍇 WINEMAKER Sergio Montiel

**ALCOHOL** 14,2% v/v

**CORK** DIAM Cork

**REMAINING SUGAR** 1,96 grs/l

**STORAGE** 3 años

**PH** 3,7

**PACKAGING** Case 6 and 12 x 750 ml

**TOTAL ACIDITY** 5,18 grs/l

**PRODUCTION** 15.000 botellas



### TASTING NOTES

**SIGHT** *Violet Red Color; velvety, vivacious and clean.*

**AROMA** *Notes of red fruits, red pepper, eucalyptus and violets.*

**MOUTH** *It is seductive and of good structure;  
Spicy, fresh and friendly tannins.*



### FOOD PAIRINGS

Ideal to accompany with roast pork, seafood casserole and chicken rice. Temperature service 18° C.

