

# Miras Jovem Merlot 2015

## Viticulture:

- Region: Patagonia, Argentina.
- Province: Río Negro.
- Sub-Region: General Roca.
- Locality: Cervantes.
- Variety: Merlot.
- Year of planting: Not specified.
- Yield: 10,000 kg/ha.
- Harvest: Manual in boxes of 20 kg.

## Vinification and Aging:

- Red Wine made with the traditional fermentation technique.
- 17 days of maceration.
- Fermentation temperature: <25 ° C
- Malolactic fermentation: complete.
- Clarification: with fresh egg albumin.
- Bottling Without Filter.
- Number of Bottles: 6.000.
- Aging in bottle: 3 months minimum in the cellar before shipment to market.
- Cellaring Potential: 2 or more years.

## Analytical Data:

- Alcohol: 14.0 v/v.
- Residual Sugar: 2.23 g/l.
- Total Acidity: 5.25 g/l.
- pH: 3.7.

## Tasting Notes:

Bright, deep ruby with garnet rim. On the nose, medium-intensity aromas of cooked fruits (plum jam and raspberry jam) and dried fruits (figs, raisins) with hints of toffee and floral notes. Intense and expressive on the palate, it presents soft tannins and good acidity with flavours of ripe red fruits, spices, and a subtle hint of oak. Medium to long, slightly toasty finish.

