

MAKIA

MERLOT



TERROIR'S FEATURES

Varietal composition: 100% merlot.
Origin: Makia Estate (100 ha).
Location: Vista Flores, Valle de Uco, Mendoza, Argentina.
Altitude: 1150 meters above sea level.
Orientation: north-south.
Density: 9000 plants/ha.
System: guyot.

WINEMAKING AND AGING

Yield: 90 ql/ha.
Harvest period: april.
Harvest kind: hand picking.
Fermentation period: 14 days at controlled temperature.
Grape skin maceration period: 7 days at controlled temperature.
Aging performed in: steel tanks.
Aging: 8 months.
Aged in bottle: 2 months.

TASTING NOTES

Color: ruby red intense colour with violet shades.
Nose: good and complex fragrance with a light note of grass and specifically red fruits.
Taste: delicate, intense flavour, involving and with a tasty ending.



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