



Inizio MERLOT

Characteristics

Inizio Merlot 2007

Vintage: 2007

Varietal composition: 100% Merlot

Vineyard location: Cordón del Plata, Tupungato (Uco Valley) - Mendoza

Vineyard altitude: 1000 m.a.s.l.

Soil: Alluvial, sandy.

Climatic conditions: Continental, dry. With a rainfall average of less than 200mm per year. Wide temperature amplitude between day and night.

Plants per hectare: 3800

Yield: 8.000 to 10.000 kg per hectare.

Harvest: Manual, in plastic boxes of 16 kg.

Elaboration: Selection of clusters in vibrating belt. Destemming and crushing of the grapes. Cold maceration with skins at 8 to 10°C. Adding of selected yeast. Alcoholic fermentation for a period of 16 – 18 days at 22 y 26° C in cement vats.

Natural malolactic fermentation.

Ageing: 5% for 6 months in French and American oak barrels. Then it was stored in bottle for a period of 8 to 10 months with controlled temperature, light and humidity.

Alcohol: 13,5% v/v.

Acidity: 4,95 g/l.

Residual sugar: 2,00 g/l

Tasting notes: Attractive cherry color with red bright hints. Fresh ripe fruit aromas with strawberry and berry notes. Sweet start, then in the palate it is balanced with a nice and delicate acidity.

Serving temperature: 16 to 18 ° C

Food pairing: Red meat, poultry, lamb and pasta with red sausages.

Drink within: 2 years

Production: 10.000 bottles.



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