

Merlol.lia

D.O. Utiel - Requena



MERLOL.LIA 2021

VINEYARDS

The grapes used for Merlol.lia are sourced exclusively from our Finca Alfaro with clay and gravel soils. Our organic viticultural practices encourage biodiversity and the sustainability of these vineyard.

PRODUCTION

The grapes arrive at the winery for destemming and a very light crush, prior to fermentation in stainless steel vats with indigenous yeasts. Temperature is controlled with max. 26C for normally 10-12 days with regular, short remontages. The wine remains on the skins for a few days after fermentation and then is decanted by gravity, the skins then pressed using a neumatic press at low pressure obtaining a small amount of press wine for blending.

TASTING NOTES

Colour: Deep ruby colour with purple hues on the rim.

Nose: High intensity of red fruits, wild herbs.

Palate: Fresh and clean driven by mature red fruit that fills the mouth with ripe red plum, cherry and redberries. Soft tannins with good weight of fruit resulting in a long, Balanced finish.

VARIETY

100% Melot

ANALITICS

Alc. vol: 14 %

Acidity total: 5,31 gr/l

SO2 total: 72 mg/l

SERVICE & PAIRING

Temperature: 13º - 15º. Pairing: appetizers, salads, embutidos/cured sausages, rice with poultry, pasta with vegetables and semi-cured cheeses

DRINK WINDOW

Now or hold up to 3 years after harvest



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