



Variety	Merlot
Wine type	Sec
Area of production	PGI Dealurile Vrancei
Climate	Continental temperate Rainfall vegetation: 385mm Average annual temperature: 10°C Insolation: 1470 hours Vegetation : 187 days
Vineyard	Relief: reddish land Altitude: 100-300m Soil: sandy loam Exposure: south east Plantation density : 4000plants/ha Grape production : 7000 kg/ha
Year of harvest	2011
Winemaking	Harvesting of the grapes is made manual, at fenolic maturation when they have accumulated in the peel grape large quantity of anthocyanins. The grapes are transported to the winery in containers which assure them antioxidant protection. Then is made quantitative and qualitative reception followed by maceration-fermentation on marc. While is fermenting, regularly is made an immersion of the peel into the must, to ensure color and aroma extraction. Alcoholic fermentation is followed by malolactic fermentation, which confere suppleness, softness and wine roundness. Conditioning and treatment has been limited to minimum, for not losing something that God put into the grapes.



MERLOT



VARIUS



Technical data	<i>Alcohol:</i> 13% <i>Residual sugar:</i> 4 g/L <i>Total acidity:</i> 5,1 g/L tartaric acid
Tasting note	<i>Appearance and colour:</i> The color is of intense ruby red with aging shades. <i>Smell:</i> Typical with an aromatic coffee complex, vanilla, cherry flavor and cherry juice; at the third nose, you feel that the fruit is drenched with the wine. <i>Taste:</i> Dry, very fruitful, marked by a pleasant freshness, but accompanied by some suppleness, a little acid and harsh. Coffee, vanilla, apricot kernels are present, but it also covers your vertical acidity with the green tannins.
Service	<i>Optimal temperature</i> 16– 18 °C It blends wonderfully with red meat and fresh sheep and goat cheese, but makes a happy marriage with a berbeck musketeer accompanied by Provence herbs and berries sauce!