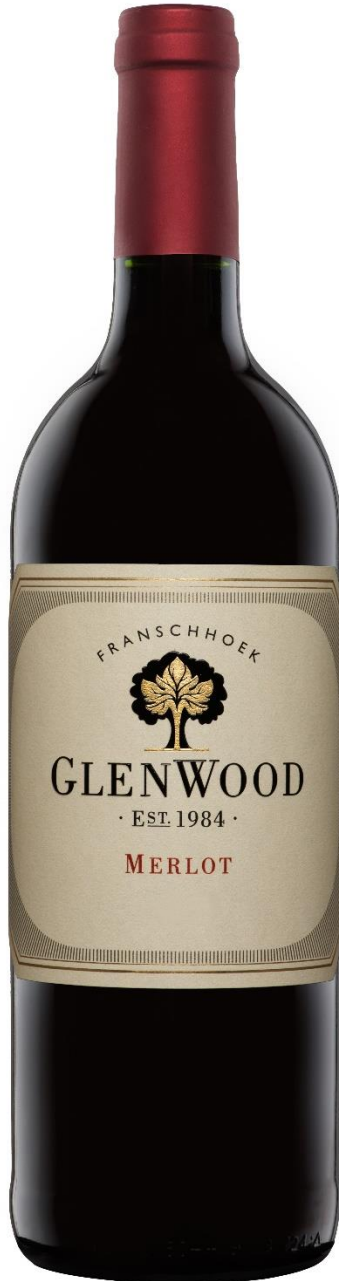


Merlot 2023



Viticulture: Vine age: 23 years
Vine density: 5000 vines per hectare
This is a well-balanced vineyard-block.

Vinification: The best quality grapes were selected and picked at optimum tannin ripeness, gently crushed and fermented in small open top fermenters. The wine matured for 12 months in small, third-fill French oak barrels.

Analysis:

Alcohol	13.5%
Total Acidity	6.1 g/l
Residual Sugar	2.8 g/l
pH	3.53

Winemaker's Comments: Medium-bodied wine with layers of mint, eucalyptus, chocolate, plum and mulberry. Full and elegant, with a long conclusion.

Production: 8500 750ml bottles