



MAS RODÓ MERLOT

D.O Penedés (Alts d'Ancosa)

Type of Wine: Aged red Wine.

Varieties: 100% Merlot

Soil: Calcareous and sandy

Yield by hectarea: 5,000 kg

Harvest: Early October, manual vintage

Cork: 49x24

Capsule: 60x31 black complex

Fermentation: In stainless steel tanks the temperature is controlled between 19°C and 20°C.

Aging: 12 m in barrel, 36 m in bottle

Alcohol content: 14.5 % vol.

Tasting Notes: Lively cherry with high intensity. Structured and complex aroma of red fruit, licorice and underbrush notes. Pleasant on the palate with ripe fruit tannin and good oak integration, long and balanced acidity.

Food Pairings: Red and white meat, Spanish delicatessen, semi-cured cheese, lamb. All kind of pasta and vegetables.
Recommended serving temperature: 16 - 18°C

