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JEAN LEON.



MERLOT Red

Tasting Notes: Intense Bigarreau cherry colour. On the nose, prominent aromas of oak ageing (toast, fine notes of coconut and spices) on a backdrop of red fruits that characterise this variety (blackberry and blueberry jam), contributing to its complexity. On the palate it is mouth-filling, presenting notes of jammy fruits (blackberry and cherry) with sweet and spicy but well-structured tannins that guarantee a long life in the bottle, long and persistent aftertaste.

Varieties: 100% Merlot harvested from an exclusive production of 5 hectares.

Age of Vines: average of 10 years.

Winemaking and ageing: Crushing and destemming. Alcoholic fermentation at controlled temperature (28°C), in stainless steel vats. Ageing for 12 months in 225-litre American oak casks with malolactic fermentation included. Followed by bottle ageing for a minimum of six months.

Alcohol content: 13-14% vol

Serving Temperature: 16° - 18°C

Gastronomy: Suitable for accompanying mildly seasoned meats, especially pork. All types of poultry and game birds. Rice and pasta dishes. Fish with strong sauces.

