

MUUA de Meler Tinto

Tasting note

Red wine with cherry red colour with maroon rim. Strong bouquet, fresh, red and ripe fruit, balsamic touches. Very expressive on the nose. On the palate rich, fruity and ripe fruit. Good structure, its aftertaste is strong and balanced.

Serving temperature

We recommend this wine to be served at a temperature of about 18°C.

Gastronomy

This wine is ideal with cheese, vegetarian dishes, anti-pasta, red meat and chocolate.

Winemaking

The grapes are harvested at their ripest moment, during the coldest hours of a September night, de-stemmed and after which a cold pre-fermentation is applied. Fermentation is done separately for each wine estate and variety. After continuous pumping over - délestage, the wine acquires its structure. The wine is matured further for six months in French oak barrels and then bottled without adding sulphites.

Surrounding area

There are few places in the world where such excellent conditions come together as they do here. The mountains in the Pyrenees, with a climate of freezing winters and extremely high temperatures in summer, are perfect for the production and elaboration of exceptional wines.



Wine description

<i>Zone</i>	D.O. Somontano
<i>Variety</i>	Garnacha, Merlot, Cabernet Sauvignon and Syrah
<i>Year</i>	2016
<i>Alcohol</i>	14%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	325 x 245 x 170 mm
<i>Weight</i>	8,3 kg
<i>Per pallet</i>	125 cases
<i>20 feet</i>	2.016 cases



VINOTAGE

Exceptional Spanish Wines

info@vinotage.eu