

# MERLOT

## WINEINTUBE

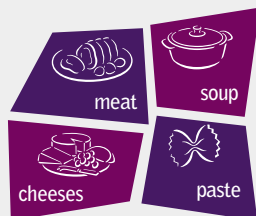
**Varieties:** Merlot

**Production:** The grapes enter our cellar only once they've reached the optimum level of ripeness. The skins and must are macerated during much of the alcoholic fermentation

process at a temperature of 28°C until a wine is achieved that has pleasant tannins and good colour while holding on to the typical personality of the Merlot variety.

**Tasting:** Very intense and complex hints are appreciated, reminiscent of mint and eucalyptus with touches of spice (pepper). Very flavourful in the mouth, notably structured and balanced. Savoury and lingering finish.

**Suitable for:**



Between 12 and 16°C



Mediterranean Wine

body

aftertaste

fruity

pleasure



### INFORMATION:

**Alc. % vol. :** 13%

**Ph :** 3.37

**Total acidity :** 3.45 g/l

**Volatile acidity :** 0.42 g/l

**Reducing sugars :** 1.8 g/l

### Palletising :

European pallet: 80 cm x 120 cm.

5 decks x 12 cases of 4 WiTs

Total 60 cases

Total 240 WiTs

Weight per pallet: 800 kg.



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