



## MERLOT



PAIRS WELL WITH OILY FISH, PORK, PASTA AND RISOTTO DISHES.

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VARIETY	85% Merlot and 15% Cabernet Sauvignon
ORIGIN	Central Valley
HARVEST	In late March.
AGEING	Just 10% had some oak contact so as to conserve the fruity characteristics of the variety.

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COLOUR	Bright, red-coloured with violet hues.
AROMA	Ripe plums, blackberries and a spicy hint.
PALATE	Medium-bodied with a smooth texture and ripe, round tannins. A long finish, very fruity.

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SERVE AT 16°C – 18°C / 61°F – 64°F



Sustainable wines from Chile



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