

FRONTERA PREMIUM



MERLOT

- C E N T R A L V A L L E Y -

Red meat and pastas.

- **VARIETY** 85% Merlot, 15% Red Wine.
- **HARVEST** 40% hand-picked during March and April.
- **SOIL** Alluvial and colluvial.
- **AGING** Mainly concrete, some Stainless steel tanks. Some of them with French oak staves.
- **COLOR** Ruby red.
- **NOSE** Pure fresh fruit expression of plump and blueberries along with spicy notes of ripe bell pepper and a tobacco finish.
- **PALATE** Well balanced with soft tannins. Medium body with elegant and prolonged termination.

