

Varietal Wine

Conquesta Merlot

Our experience in winemaking, based on several generations, has allowed us to create this wine capable of expressing the rich intensity of the aromas of plum and black cherry and smooth and silky texture of the international Merlot variety.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY **Merlot**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve between 15-17º**

Tasting Notes

Great aromatic intensity with balsam and black fruit aromas. Silky tannins appear on the palate, resulting in an elegant and harmonic wine.

Food Pairing

Perfect to accompany pasta dishes, and meats such as chicken, lamb or beef

Technical Information

Durante la maduración de las uvas se realizan controles estrictos en el campo para obtener un vino equilibrado con los niveles justos de azúcar y acidez. El mosto pasa por un periodo de maceración en frío durante 3 ó 4 días. La fermentación tiene lugar a temperatura controlada durante 8 días en depósitos de acero inoxidable a temperaturas no superiores a 25ºC, dando como resultado un vino diseñado para su consumo en el año.

Awards

During the maturation of the grapes, strict controls are carried out in the field to obtain a wine balanced with just the right levels of sugar and acidity. The must goes through a period of cold maceration for 3 or 4 days. Fermentation takes place at a controlled temperature for 8 days in stainless steel tanks at temperatures not exceeding 25ºC, resulting in a fresh and fruity wine designed for early consumption.