



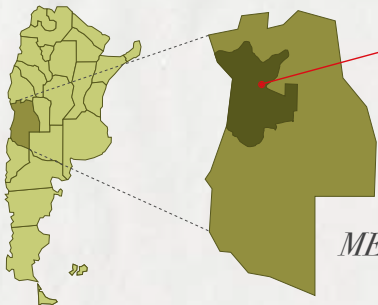
# Merlot 2020 | 2021 | 2022

100%

## Vineyards

High trellis driving system with 30 years of age, located at 1,200 meters above sea level with the presence of sandy loam alluvial soils with a strong presence of round and angular stones. Interspersed layers of loose sand give the soil great drainage. From a certain height when moving within the same vineyard, calcium carbonate is found. A drip irrigation system is used, which, thanks to the permeability of the soil, we manage to control the vigor of the plant during the vegetative development and ripening of the grapes. During the ripening period, the thermal amplitude is 14.4 °C. This final combination of cold climate and calcareous soils results in wines that are intense on the nose, elegant on the palate and have a moderate alcohol content.

ARGENTINA



Region:  
Los Arboles, Tunuyan.  
Valle de Uco, Mendoza.

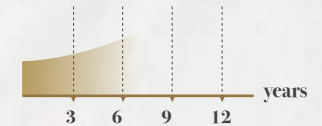
MENDOZA

Varietal: 100% Merlot

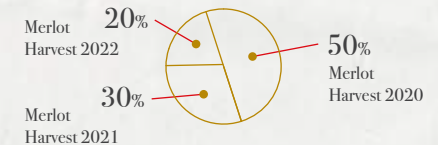


guard potential:

7 years



Composition:



Analytical data:

Ph 3,84

total acidity: 7,2 g/l

OI: 15.2 °GL

## Vinification

Manual harvest in mid-April, selection of bunches on tape, film maceration in a stainless steel tank for 4 days at 8-10 °C, then it is transferred to a 2000-liter concrete pool to begin fermenting. Fermentation with selected yeasts between 25 and 29 °C, daily pump-overs and two delestages are carried out throughout the fermentation process. After devatting, it is pressed and we send 100% to 2nd and 3rd use barrels of medium toasted French oak and American oak, leaving the wine to rest for 12 months. Before fractioning the wine, it is clarified naturally without using filters. Summer time 3 months.

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