



“La SABINA”

Denominación de origen Pago Guijoso

FINCA LA SABINA MERLOT

Name of the wine:	Finca La Sabina Merlot
Wine type:	Red wine from D.O. Pago Guijoso
Area of production:	D.O. Pago Guijoso
Vintage:	2016
Vintage qualified by the D.O. as:	Excellent
Grape varieties in this wine:	100% Merlot
Ageing:	12 Months on French barrel
Bottle type:	Wide-shouldered Bordeaux
Cases and bottles:	6-bottle cases of 75cl
Alcoholic degree:	14
Total acidity:	5.57
pH:	3.58
Volatile acidity:	0.46
SO2 free/total:	48/128



WINEMAKING PROCESS

The grapes of this vineyard are picked by hand in the early hours and taken to the cellar in small 15kg crates. After they have undergone a selection process on a sorting table, the fruit is put into our self-emptying stainless steel tanks where it stays at a temperature of 12°C to macerate for 12 hours. The temperature is then raised to 21°C for the fermentation process. This wine was aged for 12 months in extra fine-grained French oak barrels selected from the best cooperages in the world.

GROWING SEASON

The 2016 vine cycle was marked by low rainfall throughout the entire spring and summer. Temperatures were high during the day, while the nights were much cooler which prolonged the ripening process considerably. Crop yields were very low but of very high quality.

TASTING NOTES

A medium to deep, intense black-cherry colour with blueish, Bordeaux-coloured glints on the rim, characteristic of the main grape variety. Powerful red berry and black fruit aromas are perfectly integrated with the new oak.

