



Matile Merlot

Category: [Matile Line](#).

Bright ruby with violet reflections. Emerge fragrant notes of morello cherries. Excellent with grilled meat, perfect with the pork shank.

First year of production	2010
Varietal composition	Merlot
Exposure and altitude	Predominantly facing southeast
Soil composition	Marine sand or volcanic named Matili
Cultivation system	Guyot and spurred cordon over 3300 vines per hectare
Average age of productive vines	10 years
Yield per hectare	10000 Kg
Time of harvest	At the end of september
Maceration	In stainless steel tanks
Fermentation temperature	A controlled temperature of 25°C
Duration of fermentation	Two weeks
Malolactic fermentation	Completed
Mode and duration of ageing	At least two weeks in the bottle
Serving temperature	14-16°C
Ponits Cardeto Fidatj	2