



R.J.VIÑEDOS



Joffré  
e HIJAS

## GRAN MERLOT

*Varietal Composition:* 100% Merlot

*Vintage:* 2012

*Harvest:* Handpicked during the third and fourth week of March.

*Origin / Vineyard Location:* Vineyards from Tunuyán and La Consulta, San Carlos (Uco Valley). The altitude is between 1,020 and 1,100 meters above sea level.

*Vegetative Cycle:* The 2011/12 season had a very dry winter and a spring with various episodes of Zonda winds (gale force desert winds) which results in less production. The summer had stable conditions which allowed for a healthy vine state and an optimum maturation by enological standards.

*Production:* Between 6 and 10 tons per hectare

*Maceration:* 2 to 3 days of cold maceration, and 17 days of maceration in total.

*Alcoholic Fermentation:* Alcoholic fermentation with select yeasts, in 120 hectoliter epoxied concrete tanks (12.000 liters).

*Malolactic Fermentation:* With indigenous bacteria.

*Ageing:* 10 to 11 months in oak barrels with 50% of the total volume in French and American oak of second and third use with the remaining 50% in a concrete tank.

*Tasting Notes:* Intense ruby red color. It is composed of opulent aromas of red fruits, spices such as roasted red peppers and white pepper, and mineral notes. The ageing adds nuances of vanilla and light tobacco. In the mouth it's fresh and meaty, with silky tannins and a long elegant finish.