



Fabre Montmayou

## *Fabre Montmayou Clasicos: Merlot 2003*

**Tasting notes:** Very intense cherry red color. A remarkable combination of wild berries, vanilla and chocolate on the nose. Smooth ripe tannins in the mouth with a velvety finish. Smooth and elegant, this easily tastes like a more expensive wine, not you typical soft flabby merlot. This wine has "Cojones" powerful but harmonious, excellent value for the price. Aged in French oak for 12 months.

**Food Recommendation:** Poultry, Fish

**Cheese Recommendation:** Mild Cheeses

**Harvest:** Harvesting is performed manually and the grapes are transported in small trays to the cellar in order not to damage them. The grapes are sorted meticulously prior to vinification.

**Vinification :** Traditional methods of production are used in the winery : Fermentation is carried out with natural yeasts under strict temperature conditions and a long maceration period (30 days). Once the vinification is complete, part of the wine is aged for 12 months in French oak barrels. Following traditional fining with egg whites, aging continues in the bottle.

### **Wine Notes:**

**Size of the vineyards:** 15 hectares  
**Location of the vineyards:** Lujan de Cuyo  
**Age of the vines:** 15 years.  
**Yielding:** 45 hectoliters per hectare on average.  
**Density:** 8000 plants per hectare.  
**Soil:** loamy sand with stony layer.



[www.sommelierimports.com](http://www.sommelierimports.com)