

FRONTERA

MERLOT

< CENTRAL VALLEY >

It is the perfect match for pasta, cheese, red meat and grilled chicken.

· **VARIETY** 85% Merlot / 15% Other red grapes.

• HARVEST 40% hand-picked during the end of March to April.

• **SOIL** Alluvial and colluvial.

• AGING In stainless sfeel and epoxy concrete containers for 4 months.

· **COLOR** Bright and vivid dark ruby red.

• NOSE Cherries and pepper aromas with a slight touch of cacao.

PALATE Elegant, round and full-bodied wine, with a long lasting aftertaste.