

# Vine in Flames Merlot

Grapes: *Merlot*  
Vintage: *2016*  
Vineyard: *Dealu Mare*  
Type: *Dry - 3,95 g/l*  
Alcohol: *14,5% by vol.*  
Quality designation: *D.O.C - C.M.D.*  
Total acidity: *5,74 g/l*



## Vinification details

Although they originate from Bordeaux, France, Merlot grapes are well adapted to the soils and the climate of the Dealu Mare region. It is no surprise that this variety is one of the most widely grown in our vineyard. Merlot grapes usually ripen in the middle part of October, depending on the year. To obtain the desired fruitiness, we fermented the wine at 25°C for 20 days. After the malolactic fermentation was completed, we aged 40% of the wine in old American and Romanian oak barrels for 6 months.



## Tasting notes

The color is ruby red, with forest fruit aromas on the nose. This is a full-bodied wine, with a taste of juicy black cherries. The soft tannins are well integrated into the wine mass, leading to a velvety aftertaste. The wine has good bottle aging potential.



## Food pairing suggestions

Very good with spicy roasted turkey, pork, or lamb. Goes well with meaty pasta like lasagna or spaghetti bolognese.



## Serving temperature

This wine is best served at a temperature of 16-18°C.

