



AUKA

VARIETY: Merlot

VARIETY COMPOSITION: 100% Merlot

LINE: Auka

VINEYARD: Finca El Cepillo, at 1100 M.S.N.M, this vineyard was planted in 1995. Renowned for its variety, it is home to Sauvignon Blanc, Malbec and Cabernet Sauvignon grapes. It uses the 15 year-old trellis system. Traditional irrigation and grapes harvested by hand.

VINIFICATION:

Harvesting by hand at the beginning of March. Traditional method of elaboration in concrete vats. Pre-fermentative maceration at 10 °C for 48 hours. Fermentation at 25° C, with moderate extraction achieving a fresh, fruity and of medium structure. Malolactic fermentation 100% completed. 70 of the wine matures for 6 months in used oak barrels. Wine of medium structure, very fruity and complex due to its maturation in barrels.

ALCOHOL PORCENTAJE: 14%

AGING: 70% aged in contact with French and American oak of second use.

TASTING NOTES:

SEE: Deep burgundy red with ruby highlights.

NOSE: Mainly redcurrants, blackcurrants, cassis, ripe cherries, figs and blackberries are the aromatic notes that highlight this wine. Wine Aromas are intense and expressive, with notes of spices, leather and smoked aromas contributed by oak barrel aging.

MOUTh: It is pleasant, with flavours of plums, sultanas, mint, black fruits and some spice. Gentle, with strength and firm tannins that give it structure. Frank and fresh on the palate, ripe and fleshy character, with typicality and persistent finish with hints of roasting