

PORTES MERLOT 2024



TECHNICAL PRESENTATION

Classification:

Protected Geographical Indication (PGI) Peloponnese

Grape Varieties:

100% Merlot

Vineyards:

Corinthia at a 1,148ft (350m) of altitude

Main type of soil:

Sandy

Age of vines (average):

33 years

Yields:

50,40 hl/ha

Harvest dates:

End of August

VINIFICATION / MATURATION

Alcoholic fermentation and extraction in stainless steel vats at 23°C. Total extraction time 14 days. Full malolactic fermentation in barriques. Maturation in French barriques –80% new and 20% neutral– for 8 months.

Alcohol vol: 14.5%

pH: 3.4

Total acidity: 4.5 g/l

TASTING NOTES

The colour is deep ruby with ruby highlights. The nose is concentrated, complex and multidimensional. Aromas of red cherry, ripe plum, sweet vanilla, with hints of violet and tobacco unfold. On the palate it is round, velvety and full of very ripe soft tannins. The deep black and red fruit dominates, followed by aromas of spices and tobacco. The aftertaste is rich, long and complex.