

Contenda Merlot



Varietal Wine

Contenda Merlot

Through generations of careful winemaking we have refined this wine to express the rich intensity of plum and black cherry aromas, with a smooth silky texture.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties such as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY
Merlot

STYLE
Still Wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Serve between 15-17°C

Tasting Notes

This wine has a complex aromas of plum of black cherry. The palate is rich and well defined, with soft tannins that contribute to enhance this elegant and well balanced wine.

Food Pairing

Perfect with pastas, chicken, beef, lamb and pizza.

Technical Information

Strict controls on ripening are respected in order to obtain a well-balanced wine with just the right levels of sweetness and acidity. The wine undergoes a period of cold maceration that usually lasts for 2 or 3 days. Fermentation takes place at a controlled temperature in stainless steel tanks that never rises above 24°C.