

Premium Blend

The Guv’nor Merlot

The Guv’nor range continues to grow with an attractive new blend of merlot grapes. One of the most popular international varietals, the second most consumed red wine in the world. This grape is easy to grow and ripen, and in favourable climatic conditions it always gives optimal results.

Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY **Merlot**	STYLE **Still Wine.**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **12-14ºC.**

Tasting Notes

A smooth and juicy merlot with flavours of blackberry, plum and a touch of chocolate. Smooth tannins and velvety finish.

Food Pairing

Perfect with risottos, stews, tomato-sauce pastas, red meats, or poultry like grilled sirloin or partridge salad with red berries.

Technical Information

To craft this wine, we select grapes from our best vineyards at different stages of ripeness, ensuring top quality and unique character. The grape must then undergoes cold maceration for 3 to 4 days. Fermentation proceeds for 8 days in stainless steel tanks at a controlled temperature, never exceeding 25ºC.