Merlot

PODGORIA SARICA NICULITEL

Trade name
Merlot

Name
Merlot Podgoria Sarica Niculitel

Grape varieties
Merlot

Soil
Sandy - clayey

Land
Hillside

Type of cultivation
Gujot

Plants per hectare
3300

Yield per hectare
6000 kg grapes

Annual production
5000 bottles

Vinification
Traditional red. Fermented with natural yeasts at the temperature of 26°C, macerated whit skins for 10 days

Maturation
Stainless steel tanks

Bouquet
Typical flavors of prunes and blackcurrant with hints of spices and underwood

Palate
Fresh and fruity when young, richer and smoother with slight aging

Colour
Dark ruby red

Duration
Medium

As an accompaniment to Red meat, cheeses

Package
6 x 0,75 lt vertical bottles

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