

Portes Merlot 201

Protected Geographical Indication (PGI) Peloponnese

Merlot 100%

Fermented and macerated in stainless steel vats, aged in French barriques (partly-new oak) for 8 months and a further 6 months in bottle. Soft but dense, sweet varietal fruit character. Red cherries, plums, sweet vanilla, cedar notes. Thick and round mouth.

Technical Presentation: Portes Merlot

Category	Red
Classification	Protected Geographical Indication (PGI) Peloponnese
Grape Varieties	Merlot 100%
Vineyards	Corinthia at a 1,148 ft (350 m) altitude
Main type of soil	Sandy
Age of vines (average)	2 years
Yields	48 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 –30% in second use– for 8 months. The wine matures in bottle for a further 6 months in our cellar.
Alcohol by volume	14.8%
Total acidity (tartaric acid)	5.5 g/l
pH	3.45

Tasting notes The colour is deep purple with ruby highlights. On the nose, it is concentrated, very complex, and multi-dimensional. It reveals aromas of red cherries, ripe plums, sweet vanilla, and hints of violet and tobacco. On the mouth it is smooth, velvety, full-bodied with very ripe soft tannins. Deep black and red fruits fill the palate and flavours of spices and tobacco follow. The aftertaste is rich, long, and complex.