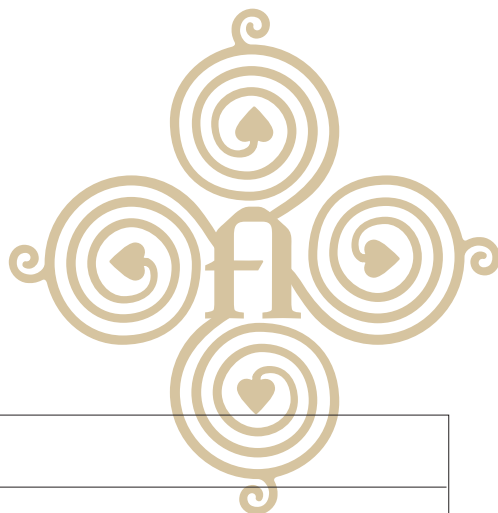


AGOSTINO INICIO

MERLOT



Alcohol: 13.7%

Vintage	2011
Variety	100% Merlot
Grapes Origin	Our own vineyards located in Barrancas, Maipú, Mendoza.
Altitude	850 meters above sea level
Winemaking	Carefully selected, hand-picked grapes when fully ripe. Pre- fermentation cold maceration at 50°F (10°C); traditional fermentation with selected yeasts between 77°F and 83°F (25°C-28°C). Malolactic fermentation achieved. 40% of this wine has been aged in French and American oak barrels for 6 months.
Cellaring Potential	5 years.
Tasting Notes	It has a bright ruby red color with purple hues. On the nose, it presents aromas of ripe cherries, red peppers and delicate leather notes. On the palate, it is round, with a fruit-forward style, gentle tannins and balanced acidity.
Pairing	Beef steak, goulash, pork tenderloin.
Ideal Tasting Temperature	19°C – 66°F.

