



SON PRIM MERLOT 2016

IDENTIFICATION

Origin:	Vi de la Terra de Mallorca.
Type of wine:	Red.
Production area:	Sencelles, Mallorca.
Grape variety:	Merlot

ANALYSIS

Alcohol:	15°.
Total acidity:	6,3 g/l.
PH:	3,6.
Residual sugar:	<1 g/l.

WINEMAKING

Made in stainless steel tanks with controlled temperature (min. 20° - max. 29°). Maceration: 25 days.	Malolactic fermentation: stainless steel tanks. Barrel ageing: 12 months in 225 litre barrels Oak: 100% french.
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PRESENTATION

Bottle type:	Bordeaux.
Capacity:	0,75 l / Magnum 1,5 l / 12 l* / 18 l*.
Number of 0,75 l bottles:	10.000.
Number of 1.5 l bottles:	200.
Bottling date:	May 2018.

These sizes are bottled upon request.

TASTING NOTES

Red wine Merlot 100%, intense red garnet. Its nose is very harmonious, in which the fruit dominates; cherries, quince, figs and dried plums. Black olives and spices are also appreciated. The palate is very intense, with good body and medium astringency. Its young and fresh tannins, make this wine has excellent aging potential.

Drink at: 16°-18°

DECLARATION OF ALLERGENS AND GENETICALLY MODIFIED ORGANISMS.

This product contains sulphites in a greater concentration than 10mg/l, ruled an allergen by Royal Decree 2220/2004, 26 November. It does not contain Genetically Modified Organisms (GMOs).



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