SON PRIM

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SON PRIM MERLOT 2019

IDENTIFICATION DATA

Indication of origin: Vi de la terra Mallorca Type of wine: Red. Production area: Sencelles, Mallorca. Grape varieties: Merlot.

ANALYTICS

Graduation: 15.5°. Total acidity: 5.5 g / l. PH: 3.50. Residual sugar: <1 g / l.

PRODUCTION DATA

Made in stainless steel tanks
with controlled temperature (min. 20° - max. 29°).
Maceration: 25 days.
Malolactic Fermentation: Stainless steel tanks.
Barrel aging: 16 months in 225l barrels.
Oak trees: 100% French.

PRESENTATION OF THE PRODUCT

Type of bottle: Bordeaux.
Capacities: 0.75 | and Magnum 1.5 |
No. bottles 0.75 |: 9,000.
No. bottles 1,5 |: 150.
Bottled date: December 2021.

TASTING NOTES

Intense and elegant Merlot red wine. Purple-red in color with violet reflections.

On the nose it is complex, with aromas of coffee, caramel and toast, as well as aromas of raspberry and mint.

In the mouth there is a lot of fruit, powerful, good acidity, round and long, with a very pleasant aftertaste of coffee notes.

It came with great aging potential.

Optimum consumption temperature: 16° - 18°.