



TOSCANINI

FAMILIA de VINOS desde 1908

CLASSIC

MERLOT

Selecting undamaged and ripe Merlot grapes from our vineyards we obtain this wine of deep red berry color with ruby color in the edge. Its smell is intense, complex, with fruited and spiced notes. Full mouth, fleshy and perfectly balanced. Service temperature 18-20 °C.



DATE

Region: Paso Cuello, Uruguay.

Climate: Tempered and maritime, with good influence of Atlántic Ocean

Type of soil: Frank clayer, calcareous, with good permeability.

Type of grapes: Merlot 100%

Type of harvest: Manual.

Destemmed: 100%

Maceration: 7 days post fermentation.

Alcoholic fermentation: 13 days at 26° C.

Malolactic fermentation: Yes.

Alcohol: 12,6 g/l

Total acidity: 3,4 g/l

Residual sugar: 1,0 g/l

pH: 3,56

TECHNICAL DATE

Type of bottle: Bordaleza 750ml. - olive green

Code: EAN 13 – 7730900340021

Closure: Cork

Full bottle weight: 1,300kg

PACKAGING

6 bottle box: cardboard

Code: DUN 14-17730900340022

Dimensions: (L x W x H): 234 x 162 x 315 (mm)

Full weight: 8,250kg

Viñedos & Bodega JUAN TOSCANINI E HIJOS S.A.

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