

VueltoAlmundo

MERLOT ROSÉ

“Two vineyards two generatios”

VueltoAlmundo is a project carried out by two generations under the winery's responsibility. Both generations seek to express the family's everyday life at the winery through a bottle of wine where the tradition and experience of the third generation get mixed with the energy, dreams and ambitions of the youngest of the family.

The wines arise from the combination of grapes of the most ancient vineyards cultivated around the winery and the most new ones located on a hill 2km away.



Type of grape	100% Merlot.
Vineyard	San Francisco - Canelón Chico.
Weather	Mild weather with oceanic influence. Average temperature 17° C
Soils	Clay foam of great fertility and medium depth, with a subsoil rich in calcium carbonate.
Age of Vineyards	25 years
Driving System	Single cordon
Yield per Hectare	7.000 kg/ha
Harvest	Handpicked in cases of 18kg.
Winemaker	Enól. Marcelo Laitano
Winemaking	Classic in stainless steel tanks.
Fermentation	14 days.
Maceration	2 hours.
Oak	Does not apply.
Alcohol	13,0 % v/v
Residual sugar	1,3 gr/L
Total acidity	3,8 gr/L H2SO4
pH	3,34
Aging in bottle	2 years

Production 4.000 bottles.

TASTING NOTES

Glass	Bright and intense bright pink color
Nose	Fruit and floral aromass, emphasizing quince and roses.
Palate	Soft acidity and volume that completes the mouth Long and pleasant finish.
Pairing	Ideal for cheese ,seafood,cold and light dishes
Serving Temperature	12 to 14°C