



CRU

# GRAF DE LA TOUR 2018



<b>Denomination:</b>	V.Q.P.R.D.D.O.C Collio
<b>Grape variety:</b>	Merlot
<b>Vineyard location:</b>	Thirty-five-old vineyards on a south-ovest facing hillside. Marl soils.
<b>Density of planting:</b>	4,500-7,000 vines/ha with runner system training
<b>Harvest:</b>	29th September 2018
<b>Winemaking:</b>	Perfectly ripened grapes are hand harvested. The bunches are quickly carried to the cellar where grapes are destemmed and let to ferment and macerate for 20 days. After racking the wines is matured in 225 lt French oak casks for 20-24 months. It finally matures for 10 months in the bottle.
<b>Abv:</b>	14,0°
<b>Total acidity:</b>	5.4%
<b>Tasting notes:</b>	Intense ruby red. Broad bouquet of flavors that varies from red fruits (redcurrant and strawberry), to dark chocolate, to tobacco and herbs.
<b>Food matches:</b>	Ideal for roasts of white and red meats and game. Great wine to match with 70% dark chocolate. Superb in combination with fine medium aged cheeses and very fragrant cured meats.
<b>Production 2018:</b>	5.000 bottles

