

GRAPES

100% Merlot
All Free Run Juice!

AWARDS & RATINGS

2012 - 93 James Suckling

BOTTLING DATE

July 2014

TOTAL PRODUCTION

1,108 - 6 bottle cases

HARVEST

By hand in September of
2013

APPELLATION

Alicante D.O

ALTITUDE

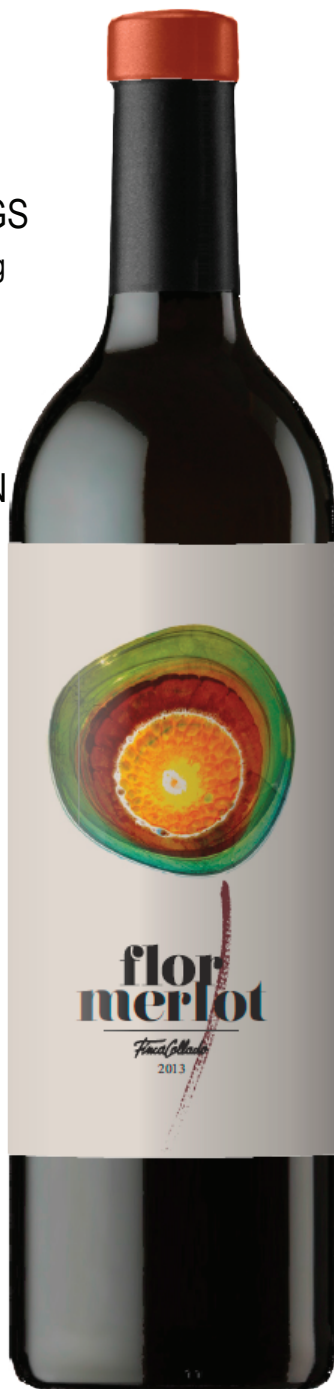
600 Meters

ALCOHOL

14.5 %

FORMAT

750ml



TASTE PROFILE

This wine is made only with the first wine bleeding, or “free run” juice. This is the juice that is obtained without pressing the grapes. The result is an elegant and delicate wine. Clean, medium-high color intensity leads to an intense nose with blackcurrant aromas. On the palate you get a very expressive wine, with ripe tannins, full body, and long finish. There is just enough acidity to result in a well balanced wine.

VINEYARD

30 year old vines of Merlot, located on the farm, or “Finca Collado”, on clay and loamy soils. The vines are Trellised and have a low planting density.

STYLE OF VINTAGE

2013 had a long drought during the growing cycle of the vine, with a particularly hot August. In September, temperatures softened and began to cool overnight. This made us hold harvest for a few extra days to achieve the optimal level of ripeness.

WINEMAKING & AGING

7 days of skin maceration with gentle batonnage. At the end of fermentation, the free run juice was racked to 85% French & 15% American oak barrels, where it was aged for 12 months.

FOOD PAIRINGS

Charcuterie & Cheese plates, red meats and stews. Also a great combination with dark chocolate and red jams!

DOWNLOAD The LOGO App, Click SCAN LOGO, Point your phone at the label, and watch the label come to life, educating you about the wine & more!

360 Picture



Finca Collado
CULTURA DE VINO