



Carlos Plaza

Merlot 100%

Region: I.G.P. Vino de la Tierra de Extremadura.

Grape Composition: Merlot 100%

Alcohol degree: 15°

Ageing: 3 months in American oak barrels.

Soil: Reddish Clay.

TASTING NOTES:

Appearance: Very intense ruby colour with purple hints. Deep and concentrated colour. Very covered.

Nose: Primary aromas of black mature fruits like black cherry, raspberry and plum stand out together with balsamic and spicy notes.

Hints of bakery, vanilla, mocha, cacao and roasted coffee.

In spite of the high alcohol degree, this is very well integrated and balanced. Well-structured full body wine.

Palate: It is round, velvety, with a refined tannin. Well-balanced flavours of the varietal: black fruits, earthy flavours and spicy undertones. Neither now does the alcohol degree stand. Very elegant wine.

Recommendation of food pairing: Merlot wine in general matches with a wide variety of foods because of its position in the middle of the red wine spectrum and therefore, can match with chicken and light meats as well as red meats. This wine in particular, due to the high alcohol level and its full body pairs effortlessly with more rich foods, roast duck, turkey and with a wide variety of cuts of beef.

This wine will always enhance a rich dense sauce such as wine sauces or those cooked with paprika or black pepper.

Delicious with sushi and soya sauce.

Recommended temperature service: 14°-16°.

