

# BODEGAS VIZCARRA

## VIZCARRA MERLOT



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FINCAS EN MAMBRILLA  
DE CASTREJÓN  
BURGOS

VARIETIES | 100% Merlot.

SOIL TYPE (S) | loamy with clayey-calcareous subsoil.

VINIFICATION | Harvesting: manually, placing grapes in 18 kg boxes.  
Elaboration: by gravity, destemming before fermentation, 16 days maceration in open tank crushing two times a day

AGEING | 24 months in French oak barrels of 225 litres.

### ALCOHOL

14,50 %

### TOTAL ACIDITY

3,5 g/L.

### RESIDUAL SUGAR

1,80 g/L.

PRODUCTION | 1.450 bottles and 80 Magnums. ONLY SPECIAL VINTAGES

FORMAT | 75cl. - Wooden cases of 6 bottles - 150 cl.

TASTING NOTES | APPEARANCE NOSE PALATE

Power, freshness and balance

SHIPMENT DETAILS | Pallet size: 120 x 80 x 175 cm  
Cases of 6 bot. Weight 8,5 kg

PALLET DETAILS | 10 cases per level · 6 levels. Total 600 bottles / 100 cases  
Total Weight 850 kg.

**big5**  
WINEDERFUL  
EXPERIENCES