

LUDA & MARA

WHEREVER
IT LEADS



Variety: Merlot 100 %
Alc: 14 %
Total acid: 5.15 g/l
Ph: 3.59
Sugar: 2.7 g/l
Annual production: 21,000 L



VINIFICATION

Harvest: Manual harvest in 20 kg casks, the grapes is chilled in cooling room on temperature of 6-7°C
Type of vats: Concrete vats
Method of maceration: Cold maceration on temperature of 8°C for 3 days, maceration on skin for 20 days
Average temperature of fermentation: 26-28°C
Average time of aging: 12 months 70% in oak casks, 30% in inox



TASTING NOTES

Appearance: Ruby red color
Nose: Aroma of ripe grapes, honey and mixed caramelized forest fruits
Palate: Ronden taste, due to a well balanced acid, extract and alcohol content and a slightly sweet and robust finish



CULTIVATION

Planted surface: 15 ha
Type of pruning: Double Guyot
Density: 4,000 vines/ha
Geology: Clay
Average age of the vines: 25 years
Rainfall: 450-500 l/m²
Sunny days: 190 days
Harvesting period: Middle of September



FOOD PAIRING

Lamb, pork or chicken

Serving: 16-18°C.

THE GREATEST PLEASURE COMES IN FINDING THE PRECIOUS FLOW.
THAT IS THE PATH OF LUDA MARA.