



#### 2020

# **Cerro Del Toro, Merlot Reserve**

Closure:	Cork
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

#### Vineyard

The vines are grown at the foot of Cerro del Toro, in Piriápolis, just 2 kilometers from the coast in a microclimate markedly influenced by the sea breeze. The fruit for this wine comes from two plots, one on stony soils at 120 MASL, with the other being at sea level on clay limestone soils.

### Viticulture

The best agricultural practices and packaging with low environmental impact allow for sustainable production.

## Winemaking

Night time harvest. Pre fermentation cold maceration for 24 hrs. Fermentation in stainless steel tanks with selected yeast. During the maceration two soft pump overs and one punch down a day were performed. 10% of the wine was aged in 2nd and 3rd use French oak.

### **Tasting Notes**

'Martín Vaggiano has a very delicate touch when it comes to oak-ageing his reds, typified by the balance of this graceful, refined Merlot. Norte 2 and Cerro 8 are the two sources of this wine, which has fine tannins, graphite and red berry notes and a herbal tang'. 92 points <u>Tim Atkin MW</u>

W: Cerro Del Toro Wines