

## CLASSIC MERLOT

**Variety:** Merlot 80%, Cabernet Franc 20%

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### PRODUCTION INFORMATION

**Vineyard:** F/G Garwar and A/B/C Nimgaon

**Altitude:** 548 m (1,797 ft) above sea level

**Soil Composition:** Mother rock, Alkaline, Sandy N-S exposure

**Cultivation Technique:** VSP — Vertical Shoot Positioning

**Plants per Hectare (1Ha = 2.5 acres):** 4000

**Harvest technique:** Hand picked from 8 am - 6 pm

**Yield/Ha:** 14 tons

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### FERMENTATION PROTOCOL

Fermented at 20-25° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

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### WINE ANALYSIS

**Alcohol:** 12    **Acidity:** 5.2    **pH:** 3.25

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### TASTING NOTES

A vibrant ruby coloured wine with a deep robe. Distinct aromas of plum and dark chocolate with slightly earthy undertones. On the palate, the wine has ripe fruit characteristics of dark plums with silky tannins and a pleasant acidity.

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### PAIRING NOTES

Goan beef stew, meat stuffed ravioli, vegetable korma, veggie pizza



2018  
Silver

2019  
Silver

