

JIROV
MERLOT 2010
D.O.C. Mehedinți Corcova

Grapes: 100% Merlot 23%

Origin of grapes: Jirovel Farm, Jirov Village,
Corcova Commune, Mehedinți County

Terrain: Brown luvic soil and clay

Alcohol: 13,3%

Exposure: South

Altitude: 250-300 m

Density of plantation: 5.555 plants / hectare

Harvesting period: September

Fermentation: Fermentation at a controlled temperature,
5 days of maceration pre-fermentation to extract aromas
and colours

Maturation: 50% volume matured for 12 months in French oak barrels.
50% volume matured in aluminium tanks

Serving temperature: 18 degrees Celsius

Colour: Ruby red with violet reflexions

Tasting Notes: The nose is complex with red fruit aromas, blackberries
and blueberries as well as notes of caramel and spice.

The taste is soft and fruity

Recommended dishes: Red and white meats and mild cheeses

