



TRAVERSA MERLOT



- Variety: 100% Merlot
- Kg per hectare: 10,000
- Alc 12.5%
- Region: The climate is temperate with oceanic influence. Average annual temperature 62 ° F. Four seasons clearly marked with warm summers and cold winters. Soil type: chalky-clay
- Winemaking:
 - Grapes are selected and picked by hand
 - Short cold maceration of grapes for 3 days in stainless steel tanks
 - Fermentation with controlled temperature between 22-26°C in stainless steel tanks.
- Tasting notes: Young and friendly ruby red Merlot, with an expressive nose with notes of leather, flowers and dehydrated black fruits. In the mouth, its freshness and soft palate make it a delicate but easy drinking wine, ideal for after work relax moments. It has great versatility when accompanying meals, so it can be paired with red or white meats, pasta and vegetarian dishes, among others.

Since 1956, the Traversa family has a legacy of three generations nurturing their vineyards in Montevideo. Using eco-friendly yet advanced methods, these wines reflect the terroir of the heartland of Uruguay's wine growing regions.