

## Signature Merlot Grand Reserva 2008



This very special dry red wine is produced from 100% carefully selected Merlot grapes. The wine has an intense ruby red color and dark violet hue. The curiosity about this wine is the 28-month ageing in new American double oak barrels. This rarely used ageing method - 200% barrique, results in an intensive, ripe and complex aroma of ripe black fruits purée, discreet vanilla with mint and clove hints. The taste is rich, full-bodied and remarkably ripe, with an excellent balance, soft and ripe tannins, harmonious acids and with a long fruity-and-chocolate aftertaste. A careful cellaring of several years will ensure the development of its further complexity.

The wine is best served at 15-18°C, with red meat dishes, game in piquant sauces, strong cheese and other spicy food. Decanting prior to serving is recommended.

Alcohol: 16,1% Vol.

Bottled: May, 2011

### AWARDS:

- Terravino Izrael 2011, Gold
- Vinalies International Paris 2011, Gold