CASA VINICOLA Luca





MERLOT 2019 - red dry wine

GRAPES:

Merlot - 100%

VINIFICATION:

Merlot 2019 is crafted from carefully selected grapes harvested at optimal maturity to ensure maximum flavour concentration and balance. Following destemming and gentle crushing, the grapes undergo an extended maceration and controlled fermentation in stainless steel tanks. After complete malolactic fermentation, the wine is matured in French oak barrels for 12 months, allowing it to develop additional complexity, structure and elegance. The result is a refined and expressive Merlot that combines richness, softness and remarkable balance.

TASTING NOTES:

Deep ruby-red in colour, Merlot 2019 opens with inviting aromas of ripe plum, black cherry and blackberry, complemented by delicate notes of vanilla, cocoa and sweet spices. The palate is smooth, generous and beautifully balanced, revealing layers of dark fruit, chocolate and subtle oak nuances. Silky tannins and well-integrated acidity contribute to a long, elegant and velvety finish.
Serve at 16–18°C. Pairs perfectly with grilled meats, roasted duck, pasta with rich sauces, mature cheeses and Mediterranean cuisine.

DATA:

- Alcohol content: 14,40 % Vol
- Residual sugar: 0,7 g/l
- Total acidity: 4,6 g/l
- Total sulphur dioxide: 123 mg/l
- Contains sulphites
- Limited edition: 2,480 bottles

Logistic data:

- Bottle content: 750 ml
- Closure: Nomacorc Select Green 300
- Gross weight bottle: 1,2 kg
- Box: 6 bottles, gross weight 7,5 kg
- EUR pallet: 600 bottles (100 boxes)
- Container pallet 1200 x 1000 mm: 690 bottles (115 boxes)
- HS code (6-digit): 2204 21 (still wine, indicative)
- Origin: Product of Moldova

Producer: Casa Vinicola Luca (SRL Vinfoteca & Co),
str. Buna Vestire 17, Cricova, MD-2084, Republic of Moldova