

HACIENDA ALBAE

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Vintage Family

THE WINERY

This project started more than three decades ago when the first vines were planted. Ever since then, we have been dreaming of the idea to create unique wines which transmit all the potential and personality of this unique environment. Climate is typically continental with a Mediterranean influence: hot, dry summers and cold winters. Despite these harsh conditions, we manage to get the perfect varietal expression by obtaining an optimal grape maturity.

MERLOT

Our Hacienda Albae Merlot is a result of an acquired knowledge of our climate and our vineyards. It is the first red grape variety to be harvested therefore it is mandatory to collect it in the exact moment of ripeness when tannins are ripe, and the sugars and acidity are balanced.

THE HARVEST

Merlot grape gets to its maturity point very fast since it is a short-cycle variety. This makes it difficult to grow it in warm climates. However, with right care we obtain surprising results thanks to its elegant and fruity intensity. For this particular variety it is a challenge to choose the harvest date, therefore every year we take special attention to controlling maturity and a close overlook in the vineyards. It is harvested at the end of August during night time.

WINEMAKING

Grapes are cooled to 10°C and cold-soaked for forty-eight hours. The fermentation process is carried out in stainless steel vats, with strict control of the fermentation temperature at 24°C lasting 12 days. Post-fermentation maceration is not carried out due to high tannins concentration. The wine is aged in new, medium toast French oak barrels for six months.

TASTING NOTES

It is a wine with a ruby color containing aromas of ripe red fruits on a background of toasted oak. The palate is elegant, tasty, persistent and balanced. Its aging time in French oak blend together notes of fresh fruits and spices.

Food pairing: cheese and grilled meats.

WINE PROFILE

Average production: 6.000 kg/ha.

Harvest date: late August.

Varietal: 100% Merlot.

pH: 3,3

Alcohol: 14,5

Residual sugar content: 1,9 g/l.

