

## MERLOT 2016

This is the first wine produced by Santa Catarina after 18 years without making any of its own wines. It is an estate wine, 100% Merlot of the 2016 vintage, from vines over 30 years old, following a very rigorous selection of the grapes used. This wine, from the last vineyard that Santa Catarina's founder planted, is a tribute to his legacy.

---

**Monovarietal wine from one sole plot  
of our own vineyards.  
Made to Pla i Llevant appellation of origin  
requirements.**

---

### PRODUCTION

Selective manual harvesting  
Fermentation in stainless steel tanks  
at a controlled temperature.  
Ageing: 10 months in barrels of French oak.  
Alcoholic strength: 15,3 %.

---

### TASTING NOTES

**Appearance.** Purplish red with violet reflections.

**Nose.** In the nose, it is complex, with primary aromas of raspberry, redcurrant, black fruit, fennel, mint, and further aromas of coffee, caramel, and toast.

**Palate.** The attack contains a lot of black fruit, strong but good acidity, rounded and long, with a finish that has many notes of coffee and toast.

**Suggestions.** It pairs perfectly with red meats, game, stew, cold sausage, and cheese.  
The ideal serving temperature for this wine is between 16 and 18 degrees centigrade.



stacatarina