

Sejana Merlot 1998

Rich and powerful well-balanced wine with great complexity and soft tannins. Violets and black cherries on the nose. A massively structured wine showing layers of densely packed fruit with plum, marmalade, raisins and hints of chocolate. Well-integrated fruit and oak.

variety : Merlot | Merlot

winery : Savanha

winemaker : Stephane de Saint Salvy

wine of origin :

analysis : alc : 14.0 % vol rs : 2.95 g/l pH : 3.78 ta : 5.06 g/l

in the vineyard : SOIL TYPE: Granite-based soil

Grapes of two trellised, north-facing vineyards. 12-year-old vines.

about the harvest: The grapes were harvested in the last two weeks in February 1999 at 24Â°B.

in the cellar : Bunches are de-stemmed and grapes crushed before the juice is chilled to 18Â°C. The juice is fermented in small stainless steel tanks with each vineyard treated separately before evaluation and blending three months later. The vinification procedure is conducted with great care. The extraction of colour and flavour is long and soft and the temperature of the process is controlled with precision. The wines are transferred to barriques for malolactic fermentation. Between 30 and 40% of these are new barrels. The wines are fined with egg white before bottling. Maturation was 30 to 40% in new French oak barrels for 12 months.

