

FRONTERA

AFTER DARK



MERLOT

- C E N T R A L V A L L E Y -



- **VARIETY** 85% Merlot / 15% Carmenere
- **HARVEST** 80% hand-picked during the end of March to April.
- **SOIL** Alluvial and colluvial
- **AGING** In stainless steel and epoxy concrete containers for 4 months.
- **COLOR** Bright and vivid dark ruby red.
- **NOSE** Cherries and pepper aromas with a slight touch of cacao.
- **PALATE** Elegant, round and full-bodied wine, with a long lasting aftertaste.
- **PAIRING** Pairs well with soft cheeses, pastas, grilled white meats and soft red meats.
- **RESIDUAL SUGAR** 5,26 G/L
- **TOTAL ACIDITY** 5,28 G/L
- **ALCOHOL** 12%

 /FRONTERAWINES  FRONTERAWINES.COM

◀ MADE FOR THE NIGHT ▶