

TASTING NOTES PAGODELVICARIO

PAGODELVICARIO 2004 MERLOT DULCE

A sweet wine that is an ideal match for cheeses such as Roquefort, Cabrales, or Gorgonzola, or may we suggest, as an accompaniment to certain lamb dishes. Made from 100% Merlot, that was late harvested in the first part of October with the aim of obtaining a great concentration of colour and sugar. The fermenting must then underwent chilling to stop fermentation and preserve the natural sweetness of the grapes.

TASTING NOTES:

Colour: Intense cherry red purple with great viscosity reflected by the enduring legs/tears in the glass.

Nose: An intensely fresh, lifted nose with a huge concentration of sweet fruit stewed blueberries, strawberry, bubblegum and sweeted plums.

Palate: As it enters the palate, the wine displays a smooth sweetness, then opens up to complex flavours of figs, raspberry conserve and rose petals.

We recommend that you serve this wine around 12°C



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