



BODEGAS CASTILLO VIEJO  
WINE OF URUGUAY | REGIÓN DE ORIGEN SAN JOSÉ

CATAMAYOR

## CATAMAYOR RESERVA MERLOT

### LINE

Catamayor Reserva.

### VARIETY

Merlot.

### TASTING NOTES

dark red ruby, soft red, black fruits with sweet spices in harmony with a pleasant velvety soft toasted.

### ANALYTICAL DATA

13 Alcohol | 3,3 Acidity | 2,5 Residual sugar | PH 3,6

### VINEYARD

Our vineyard, where 100% of the wineries grapes come from Castillo Viejo is located in the South of Uruguay, very close to the sea, approximately at 30 Km and to other important mass of water they constitute a microclimate with high maritime influence.

Its soils are moderately fertile, with good draining compound by land with structure dark clay loam, medium texture and a moderate acidity, slopes with proper orientation and a mild climate with four seasons well defined (average annual temperature of 18°) with sunny days and cool nights in the summer make it to be an area of excellent wine-growing aptitude with excellent features to obtain wines with great varietal expression and high potential aging.

### VINIFICATION

Selection of the grape in the wine cellar, pre-fermentation maceration 24 to 48 hours, maceration 7 to 12 days of fermentation in temperature between 24 / 27 degrees. 60 % New barrels , 40% 1st use.

### COUNTRY OF ORIGIN

Uruguay.

### REGION

San Jose.



### WINEMAKER/S

Alejandro Etcheverry.

