



  
FINCA  
**SON BORDILS**  
1433

**Son Bordils Merlot 2007**  
**Vino de la tierra Mallorca**

**Varieties:**

Merlot 100%

**Vineyards:**

Vineyards 11 years old, with a production of 2 kg / strain. Situated at the end of Inca at 60 meters above sea level, with east-west. They are found in soil type-clayey-calcareous alluvium.

**Grape harvest:**

The harvest of the Merlot was between 5th and 13th of September 2007.

**Production of the year:**

5539 bottles of 0,75 l,

377 bottles of 1,5 l

**Preparation:**

Controlled alcoholic fermentation in stainless steel tanks. fermentation at. Aged for 22 months in new French and American oak and then later refined in bottle.

**Bottling date:**

5 of March 2013

**Alcohol content:**

15%.

**Total acidity:**

5,2 g/l g / l tartaric acid

**Volatile acidity:**

0,57 g/l acetic acid

**Reducing sugars:**

1,97 g/l (glucose+fructose)

**Tasting notes:**

Wine with an attractive deep red color, intense and very cloudy. The nose is appreciated aromas of red fruits, blueberry and raspberry.

Great complexity, woods nobles, cedar, oak and spicy tones, vanilla, cloves. intensity aromatic. The palate is fine and friendly on the palate with volume. good well integrated tannin structure.

Final sweet flavor and persistence balsamic mouth.

**Gastronomy:**

Serve at 17-19 ° C. Serve with all meat and meat products, and strong cheeses such as Mahon.