
DON PASCUAL RESERVE

The purpose of the Don Pascual Reserve line is to showcase the best expression of each varietal. The grapes are harvested in each region at their optimal physiological and aromatic maturity to offer wines with a pure style and character.

MERLOT

With low production yields, the Merlot variety of Don Pascual Reserve is masterfully balanced. This is the result of the work put in at each vineyard, the separate vinification of different 100% varietal batches and the blending (or assemblage) before the malolactic fermentation.

Winemaking

In the Merlot vineyards dedicated to the production of this wine, the yield is limited so that it is between 6,000 and 8,000 kg per hectare, which allows the grape to reach its optimum maturity. Analysis of juice and seed samples, along with tasting of the berries, allow the evolution of the maturity of the grape to be closely tracked and a suitable harvest date to be chosen.

A pre-selection of the clusters is made at harvest and another grape by grape selection is made at the winery, after destemming. Cold maceration in a tank precedes the fermentation at a controlled temperature of 24 to 28°C (75 - 83°F).

Tasting Notes

Don Pascual Reserve Merlot has an intense garnet color with hints of ruby. When this variety grows near the Atlantic Ocean, the nose reveals aromas of cherry, raspberry, strawberry, currant... notes of chocolate and smoke also appear in the background.

The palate is fruity and full-bodied with velvety tannins and a long finish.

Service and Consumption

The ideal serving temperature for Don Pascual Reserve Merlot is 16 - 18°C (60 - 65°F). A wine to enjoy with meat dishes, vegetable stir fry or pasta carbonara.

