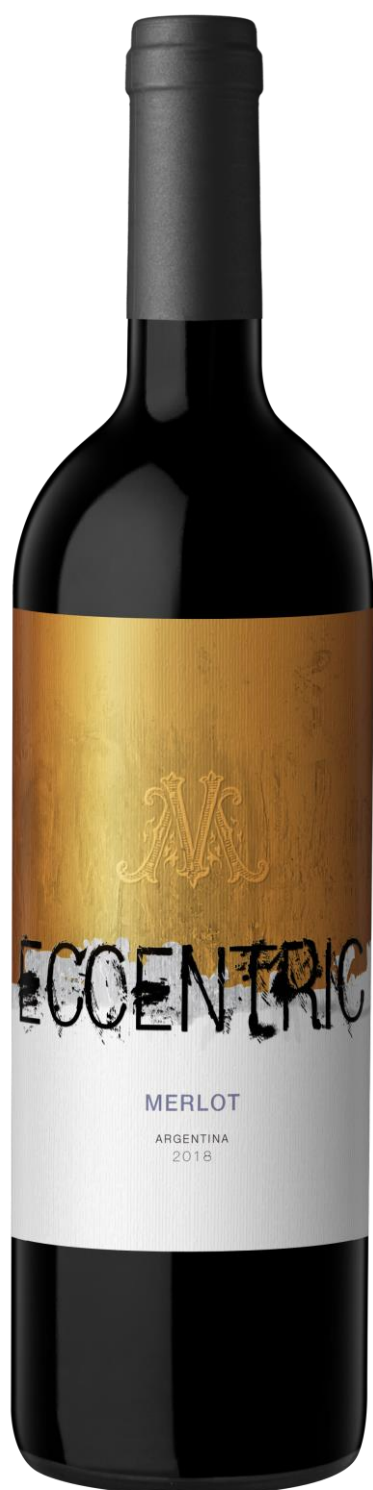




# ECCENTRIC



**100% MERLOT**

**Vintage 2024**

#### VINEYARDS

Agrelo and Uco Valley

#### WINEMAKING

Hand harvest in bins or mechanical harvest in hoppers. Destemming. Maceration and fermentation in stainless steel tanks for 10 days at 24°-26°C. Natural malolactic fermentation. Aged in contact with oak for 6 months. Blending. Stabilization. Filtration and bottling.

#### TASTING NOTES

This Merlot shows a bright red color, with aromas of red fruits such as cherries and plums, with notes of chocolate and vanilla. A full round wine with sweet tannins and a fresh and long finish.

#### INFORMATION

Alcohol: 13,3% Alc./vol.  
Residual sugar: 10 g/l.  
Total acidity: 5.5 g/l.  
pH: 3.6

**SRP: USD 9.99**