



Beramendi

A spectacular Merlot, aged for 6 months in American oak barrels. Intense cherry red colour, with a bluish rim. It is a wine rich in fruit aromas, red fruit (raspberry and plum), and black fruit (blueberries and blackberries), with certain fresher nuances such as thyme and mint, typical of scrubland areas, against a pleasant cocoa background. Juicy and balanced, with delicate tannins that fill the mouth with silky sensations. An attractive and versatile wine with a lingering finish.

OPTIMUM SERVING TEMPERATURE: 14-16

PAIRING: Cheeses, cold meats, pasta, legumes and grilled meats.

GRAPE: 100% Merlot

VINEYARD: 30 years. Alvaros, San Martín de Unx

YIELD: 4500 Kg. / Ha.

TYPE OF SOIL: Sandy and calcareous hillside – 500 m

WINEMAKING:

Made with indigenous yeasts.

Aging in French and Navarran oak barrels.

