

EL CIRCO BAILARINA MERLOT 2019



WINEMAKER
David Castillo

TECHNICAL DATA
pH: 3.55
Total Acidity: 5
Residual Sugar: 1.4
Alcohol: 13.5%
Production: cases: 12,500

HISTORY

To speak of Grandes Vinos is to speak of a unique land, of tradition, of sunshine, of rain, of effort and dedication... but most of all, it is to speak of passion. Passion for wine and everything that surrounds it. A passion that unites us to enjoy and share the best moments of our lives. More than half a century ago, between 1950 and 1967, winegrowers from different municipalities of the district of Cariñena formed the cooperatives Nuestra Señora del Pilar de Villanueva de Huerva, San Roque de Alfamén, San José de Aguarón and San Bernabé de Cosuenda, as well as the Sociedad Agraria de Transformación de Cariñena, which were the beginnings of Grandes Vinos in 1997.

REGION

Cariñena, Spain

VARIETAL

100% Merlot

VINEYARDS

Vineyards with more than 15 years old selected from Cosuenda and Cariñena areas. Between 500 and 750 meters of elevation, very stony, poor fertile soils and mostly bush vines.

VINTAGE

The harvest began on the 1st of September and was characterized by a dry Winter with very cold temperatures, Spring with little rainfall and a very hot Summer, with maximum temperatures of 42.9°C and light rainfall, very dry and warm year. Vegetation condition and health before the harvest was very good, highlighting the decrease in the harvest, in general for the appellation of Region of Cariñena, 32% lower than the average of the last 10 years.

WINEMAKING

Alcoholic fermentation with controlled temperature in stainless steel tanks. Traced and aired periodic throughout the fermentation. Short post fermentation maceration. The grapes have been pressed by pneumatic presses and the malolactic fermentation has been carried out naturally in concrete tanks coated with epoxy. The clarification process has been carried out with vegetal jelly and bentonite. The wine is stabilized tartarically before bottling. During all these steps the must/wine is controlled by our internal laboratory.

TASTING NOTES

A bright and youthful ruby red. It transmits the typical aromas of a Merlot: bacon, oregano, basil and raspberries. The acidity is refreshing and helps make the wine fruity and crisp at the same time. There is a marked intensity of flavors in the mouth of cherries and thyme. The herbal aromas make this wine great with barbecues and cured and aged cheeses.