



Ultra Marselan

WINEMAKING

At the Marselan Ultra for this wine, the yield is limited between 6,000 and 8,000 kg per hectare, which allows the grape to reach its optimum maturity.

The monitoring of maturity and determination of the ideal harvest date is based on the tasting and analysis of the berries. Only the best clusters are selected at harvest and another grape by grape selection is made at the winery, after destemming. Cold maceration in a tank precedes the fermentation which takes place at a controlled temperature of 24 to 28 °C (75 - 83 °F)

TASTING NOTES

Has an intense, deep red color. This wine has a powerful aroma on the nose coalescing notes of red fruits, mineral, mint and eucalyptus. The first attack is smooth on the palate, followed by an intense midpalate and a very long finish. There is also an intense expression of ripe red fruits, mineral notes and spices.



SERVICE AND CONSUMPTION

The ideal serving temperature is 16 - 18 °C (60 - 65 °F). This is a special wine that pairs well with pork schnitzel in a mushroom sauce or meat cannelloni.