## Gvaot, merlot 2018, Gvaot Winery



Meal Combinations: Elegantly accompanies high-fat cuts of beef, such as entrecote, as well as eggplant or mushroom dishes, and hard or smoked cheeses Serving Recommendation: Serve at 16-18°C. Allow an hour of breathing

Rating: Not Rated Yet **Price** 160 ?

Ask a question about this product

ManufacturerGvaot Winery

Description

Character: Deep, intense, and rich

Varieties: Merlot with the addition of Cabernet or Petit Verdot,

which adds aromatic complexity and strength to the tannic structure

of the wine

Vineyards: Central Mountain, 700-900m elevation

Aging: 12 months in quality oak barrels

Aging Potential: The wine reaches its peak about two years after

harvesting and will continue to develop for 6-8 years under suitable

conditions

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## Reviews

There are yet no reviews for this product.