

vilafonté

‘Series M’ 2006

“Immediately Delicious”

The character of the Series M 2006 is driven by the combination of Merlot and Malbec at 53%. The larger grapes lend to more fruit forward characters and silky tannins and add to the lushness of this blend. The wine is rich and accessible, but have a deep backbone and core provided by 44% Cabernet Sauvignon.

The early part of 2006 harvest was characterized by warm and windy conditions. These conditions, coupled with the extremely small berry sizes made the Merlot very concentrated, yet more fruit forward than in previous years.

Its aromatics are open and inviting. This wine characteristically shows black cherry jelly, dried flowers, hints of almonds and pine nuts. M has a silky entrance on the palate, very even weight for its whole length, and some “fruit sweetness” in its middle and finish; even some chewy milk chocolate notes.

The Series M 2006 is the perfect combination of elegance, supple fruitfulness and hidden concentration.



Merlot	39%
Malbec	14%
Cabernet Sauvignon	44%
Cabernet Franc	3%
Alcohol	14.5%
Production in barrels	65
Ageing	One and one half years in French oak barrels
Yeast	approximately half natural; half inoculated

Weather:

Dry, windy and warm in January with a hot start to the vintage. The rest of the harvest saw cool nights with some rain towards end of harvest. A hot spell towards the end of harvest in March brought the last Cabernet blocks home.