


# vilafonté

## ‘series m’

% Merlot	39%	
% Malbec	16%	
% Cabernet Sauvignon	41%	
% Cabernet Franc	4%	
% New French Oak	19%	
% Alcohol	14.5%	
Production (barrels)	75	

### Zelma's winemaking notes

#### “Pretty and intriguing”

This luscious wine has open and seductive aromatics which are redolent of red plums and black raspberries, with a distinctive spicy note and floral undertones. Oak characters are subtle and primarily expressed with vanilla notes. “Fruit” fragrance is dominant.

Entry onto the palate is soft, with velvet tannins up front, lovely, bright red fruit flavors; good concentration and weight on the mid palate, with tannins increasing and sweetness coming up at the same time. The tannins are firm in the finish, balanced by the fruit and fruit sweetness.

Overall, Series M is inviting and sensuous with a firm fruit finish; a very approachable wine with good intensity and personality, ready for food and pleasure immediately.

Ageing potential? This wine develops and opens in the glass...and will do so in the cellar, for an expected 5 years from release.



[www.vilafonte.com](http://www.vilafonte.com)

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