



QUEEN MARIA
EST. 1928

Merlot Classic 2016

Introduction

With upfront fruit flavors, moderate tannin, and balanced acidity, our Merlot is an ideal food pairing wine and our recommendation for any occasion

Vintage Weather

Mild weather, coupled with plenty of cool nights, extended the growing season. In general, harvest was steady with no major rain events. Conditions were ideal.

Technical Information

TYPE Dry Red Wine

VINTAGE 2016

ALCOHOL 13% Vol.

BLEND 100% Merlot

REGION Tikves Wine
Region

Technical Information

COLOR Intense Red
Rubin Color

**RECOMENDED
TEMPERATURE** 16°C -
18°C

FOOD PAIRING Merlot
Classic goes well with
grilled meats, lamb, and a
mix of aged cheeses

Awards

BeoWinefair Silver Medal