

# Galway Rock Merlot Malbec

TASTING NOTES, INFO, AND PAIRINGS



## COMPOSITION

- 70% Merlot
  - 30% Malbec.
- (grapes from the North Fork of Long Island)

## TASTING NOTES

- Dry, robust and rich
- Cherry, tobacco, and berry flavors from the Merlot
- Peppery notes from the Malbec
- Slightly tannic with a smooth finish

## FOOD PAIRINGS

Merlot and Malbec are both medium-bodied red wines with medium tannic levels. Therefore, this blend pairs well with:

- Leaner red meats
- Dark meat turkey
- Roasted pork
- Dishes containing mushrooms or roasted veggies
- Blue and swiss cheese

## HOW IT'S MADE

Red wine gets its color from the red grape skins. We ferment our Merlot and Malbec separately in small vats on the skins, releasing the color and tannins into the wine. After alcoholic fermentation, the wine is racked into oak barrels to undergo malolactic fermentation. We age our Merlot and Malbec in French and American oak barrels for at least 6 months before blending and bottling.

## TERRIOR

We source our Merlot and Malbec grapes from the North Fork of Long Island. This region has the perfect maritime growing climate for both of these grape varieties, producing rich and full bodied red wine.

