

Papi[®]
Demi Sec

The fun starts here.®



PAPI MERLOT

Merlot 100%
Central Valley



Vinification (AF = Alcoholic Fermentation)

Date of Harvest: Late March

Pre - fermentation Maceration: No

Controlled Temperature (AF): 26-28°C

Duration (FA): 4 to 5 days

Yeasts: Selected yeasts for red wines

Type of Tank: Stainless Steel

Malolatic Fermentation: 100%

Blend: Base wines are kept in stainless steel tanks.

Final blend is assembled between July and September.

Clarification: Clarification and filtration after blend is assembled.

Adjustment and Stabilization: Sugar level adjusted and tartaric stabilization completed shortly before bottling.

Bottling: Sterile filtered at bottling to ensure microbiological stability.

Technical Information:

Alcohol: 12% alc.

Total Acidity (C₄H₆O₆) g/l : 4.5 – 6.0

PH: 3.60 – 3.75

Residual Sugar: 25 - 32

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