

vinOus 93 pts

Fidélitas 2020 Merlot Quintessence

Red Mountain, Washington State

Red wine from United States

Drinking window: 2025 - 2032

Dark and rich in the glass, the 2020 Merlot Quintessence opens with crushed blackberries, plums, grilled herbs and hints of candied orange peel. It engulfs the palate in silky waves of ripe red and blue fruits as hints of sage and saline minerals add a savory edge toward the close. A staining of primary concentration lingers as the 2020 tapers off with admirable length—potent and structured for a long and steady evolution.

Eric Guido. Tasting date: October 2023

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