



VENTISQUERO  
*Challenging Spirit*



# CLÁSICO

## MERLOT 2018

### VINEYARD

Variety: 85% Merlot - 15% Syrah

D.O: Central Valley

Soil: Sandy clay, one to two metres in depth

Vintage: The 2018 harvest was characterized by average temperatures at the beginning of the season, which were kept with very cool nights until the time of harvest, allowing a long and slow maturity of the grapes.

Harvest: The clusters were harvested between 28 March and 17 April, when their organoleptic qualities, aromas and tannins were at their best.

### WINEMAKING

Fermentation: The selected clusters were transported to the winery, where they underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a controlled temperature of between 24°C and 26°C.

Ageing: 30% of this wine was aged for 4 months in French oak barrels. The wine was then bottle-aged for 6 months.

Technical data:

Alc/Vol: 12,5% GL

ph: 3,63

Acidity: 5,01 g/L (Tartaric Acid).

Residual Sugar: 3,41 g/l

Ageing potential: This wine can be stored for up to 4 years in optimum conditions.

### TASTING NOTES

Colour: Red with violet hues.

Aromas: The nose is predominated by plums and cherries, intermingled with notes of cinnamon, tobacco, vanilla and chocolate.

Palate: This very elegant wine is well-balanced with rounded body and velvety-smooth tannins.

### SERVING SUGGESTION

Best served at between 16°C and 18°C. This wine pairs well with semi-mature cheese, white meat and pasta dishes.