



VENTISQUERO

Challenging Spirit



CLÁSICO

Merlot 2019

VINEYARD

Variety: 85 % Merlot, 15 % Syrah.

D.O: Central Valley.

Soil: Sandy clay, one to two metres in depth.

Vintage: Year of high temperatures in January, allowing the fast maturity of the grapes. After the temperatures slightly dropped in February, in March the temperatures remained medium to high, however, the acidity remained high obtaining fresh and aromatic wines.

Harvest: The clusters were harvested between 11 March and 12 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 % CL

pH: 3.66

Acidity: 4.48 g/L (Tartaric Acid).

Residual sugar: 3.66 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.