



VENTISQUERO

Challenging Spirit



# CLÁSICO

Merlot 2020

## VINEYARD

**Variety:** 85 % Merlot, 15 % Syrah.

**D.O:** Central Valley.

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

**Vintage:** Year of high temperatures during January which accelerated the maturity of the grapes. Across February and March, the temperatures remained medium to high, having an early harvest compared to a normal year by around 10 to 12 days. However, the acidity levels remained high producing fresh and aromatic wines.

**Harvest:** The harvest took place from 4 to 30 of March, when the grape presented its greatest aromatic potential.

## 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: 13.0 % GL

pH: 3.62

Acidity: 5.23 g/L (Tartaric Acid).

Residual sugar: 3.31 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.