

# Merlot 2016

**Variety:** 100% Merlot

**Origin:** Colchagua Valley - Apalta

**Vineyard of Origin:** La Robleria Vineyard

**Soil:** The first 50cm-layer is sandy clay, followed by a 1.5 metre layer of granite with stones. The slope has an inclination of 30%

**Harvest:** The grapes were hand-harvested into 12-kilo bins between 20 and 31 March, when they were at the right level of ripeness and had the optimum colour, aromas and tannin ripeness. The clusters were manually selected on the selection belt, then carried by gravity to the tanks.

**Vintage:** The grapes ripened slowly, enabling balanced development. The cool climate allowed the production of wines of great freshness, vibrant acidity and moderate alcohol.

**Fermentation:** A pre-fermentative maceration was carried out at low temperatures to extract more colour and aromas, then the must was fermented in stainless steel tanks at controlled temperatures of between 24°C and 26°C.

**Ageing:** 100% of this wine matured for 18 months in extra fine-grain French oak barrels, 33% of them first-use, then the wine was aged in the bottle for 8 months.

#### Technical Data:

Alc/Vol: 13.5% GL

pH: 3.66

Acidity: 5.21 g/L (Tartaric Acid)

Residual Sugar: 3.5 g/L

**Ageing Potential:** This wine is ready to drink now or can be cellared in optimum conditions for up to 10 years and has the potential to become more complex over time. We recommend that this wine be decanted 30 minutes before serving.

### Winemaker Comments

*This wine is deep ruby in colour with violet hues at the rim. Very intense nose predominated by red fruit, such as strawberries and subtle notes of ripe plums, intermingled with a touch of oak from the barrel-ageing and notes of chocolate which enhance the final complexity of the wine. This is a full-bodied, boldly-structured wine, which fills the mouth thanks to its fine tannins. Smooth and persistent in the finish*

### Serving suggestion

*Best served at a temperature of between 16°C and 18°C. This wine pairs well with soft cheese, pasta dishes and white meat, especially pork and duck.*

