

MERLOT 2016

Vinery

Variety

85% Merlot - 15% Cabernet Sauvignon

D.O

Trinidad Vineyard, Maipo Valley

Soil

Sandy loam with medium depth from 1 to 2 meters deep, ideal for this variety.

Harvest

The grapes were harvested between 16 and 18 March.

Vintage

The 2016 harvest was cool with moderate temperatures. The grapes ripened slowly, which allowed for balanced development. The cool season produced very fresh wines with vibrant acidity and moderate levels of alcohol.

Winemaking

Fermentation

The grapes were carefully selected by hand and then put into stainless steel tanks, where they underwent cold maceration at temperatures of between 6°C and 8°C. Fermentation was developed at temperatures of between 22°C and 26°C, with two to three pump-overs every day. This produced a wine with smooth-textured tannins.

Ageing

All of the wine was aged for 12 months in 100% fine-grained, medium-toast French oak to retain the balance between red fruit and native forest that is typical of Merlot.

Technical Data

Alc/Vol: 13.0%

pH: 3.54

Acidity: 4.59 g/L (Tartaric Acid)

Residual Sugar: 3.00 g/L

Ageing Potential

This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

Ruby red with violet hues at the rim. The bouquet is complex and spicy, harmoniously combining a range of diverse aromas such as red prunes, black pepper, nutmeg, cinnamon and bitter chocolate. This is an elegant wine, with well-balanced and rounded body and structure and a long, fruity finish.

Serving Suggestion

Best served at between 16°C and 18°C, this wine is excellent with some Spanish dishes, semi-ripe cheese, casseroles and stews. It also pairs well with dishes based on pulses, tomatoes and dried fruits such as prunes, figs, walnuts and hazelnuts.

