

MERLOT 2017

Vineyard

Variety

Merlot 85 % Cabernet sauvignon 15 %.

D.O

Maipo Valley.

Vineyard of Origin

Trinidad Vineyard.

Soil

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

Harvest

The grapes were harvested between 04 and 07 March.

Vintage

In 2017 the temperatures were moderate to high at the beginning of the season, but fresh during the afternoon, which allowed the grapes to mature rapidly.

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: 14.0 %

pH: 3.54

Acidity: 5.07 g/L (Tartaric Acid)

Residual Sugar: 3.5 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 aromas such as fresh red plums, black pepper, red fruit, nutmeg, cinnamon and bitter chocolate. Elegant, with balanced and enveloping body and structure. Long and fruity in the finish.

Serving Suggestion

Best served at between 16°C and 18°C, this wine is excellent with certain Spanish dishes, semi-ripe cheese, casseroles and stews. It also pairs well with legumes, tomato-based dishes and dry fruits such as plums, figs, walnuts and hazelnuts.

