

MERLOT 2018

Vineyard

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 28 March and 03 April.

Vintage

The 2018 vintage was a fresh vintage with moderate temperatures. The grapes were maturing slowly which allowed a balanced development, resulting in elegant wines.

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: 3.50

Acidity: 5.49 g/L (Tartaric Acid)

Residual Sugar: 3.20 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.

