

MERLOT 2017

VINEYARD

Variety:

100% Merlot

D.O.:

Maipo Valley.

Soil:

Loamy clay with a depth of 1 to 2 metres.

Harvest:

The grapes were harvested between 4 and 7 March, when their organoleptic qualities, aromas and tannins were at their best.

Vintage:

Temperatures were average to high at the start of the ripening period in 2017, and the grapes ripened quickly as a consequence

WINEMAKING

Fermentation:

The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

Ageing:

70% of this wine was aged for 10 months in French oak. The wine was then bottle-aged for 3 months.

Technical data:

Alcohol by Volume: 13% CL

pH: 3,39

Acidity: 5 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 diverse aromas such as prunes, black pepper, nutmeg, cinnamon, vanilla and chocolate. This wine has well-balanced body, good, all-encompassing structure and a soft, silky finish.

SERVING SUGGESTION

Best served at between 16°C and 17°C, this wine pairs well with soft cheese, pasta dishes and white meat.

