

# MERLOT 2018

## VINEYARD

**Variety:**  
100% Merlot

**D.O.:**  
Maipo Valley.

**Soil:**  
Loamy clay with a depth of 1 to 2 metres.

**Harvest:**  
The harvest was carried out from 28th March to 3rd April, when the grapes reach their optimal organoleptic qualities of aromas and ripeness of tannins.

**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 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: 13.0 % CL

pH: 3.51

Acidity: 4.75 g/L (Tartaric Acid)

Residual Sugar: 3.50 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.

