



MERLOT 2019

WINE

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 11 to 12 March, when the grapes reach their optimal organoleptic qualities of aromas and ripeness of tannins.

Vintage

Year of high temperatures in January, allowing the fast maturity of the grapes. After the temperatures slightly dropped in February, in March the temperatures remained medium to high, however, the acidity remained high obtaining fresh and aromatic 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

Alc/Vol: 13.5% GL

pH: 3.61

Acidity: 5.01 g/L (Tartaric Acid)

Residual Sugar: 3.2 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.



VENTISQUERO
Challenging Spirit