

Merlot / 2018



Sustainable wines from Chile

VINEYARD

D.O: Colchagua Valley

Climate: Mediterranean climate, with significant temperature differences between day and night and clearly defined seasons.

Soil: The soil is limey-clay in texture.

Harvest: The grapes were hand-harvested and selected from early April onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The clusters were destemmed and subject to a short cold maceration (24 hours) to extract the maximum aromatic precursors. The grapes were inoculated with selected yeasts and fermented at between 14°C and 28°C.

Ageing: 70% of the final blend spent 5 months in contact with oak.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 2.57 g/l
<i>Total acidity</i>	: 4.99 g/l
<i>pH</i>	: 3.57

TASTING NOTES

Colour: Intense, bright red colour.

Aromas: Upfront notes of blackcurrants and plums, along with hints of cacao and vanilla.

Palate: Medium-bodied with a rounded texture and juicy tannins. A long and elegant finish.

SERVING SUGGESTION

This wine pairs well with some kinds of semi-hard cheese, as well as lean types of fish and meat.