

# Merlot estate series 2013

Apellation:Curicó ValleyComposition:100% MerlotAlcohol:13,5% v/vpH:3,52

**Total Acidity:** 5,66 g/l (tartaric acid)

Residual Sugar: 2,4 g/1



### VINEYARD

The grapes for the 2013 Merlot Estate Series come from our vineyards located in the Curicó Valley, where rainy winters and dry summers characterize the regional climate. The vineyard is planted on deep clay-loam soils, typical of the terroir in Chile's Central Valley. Vines are trained to the vertical shoot position and are drip irrigated, which allows us to maintain a strict control in the vineyard and to produce low, balanced yields.

# HARVEST NOTES

The 2012-2013 season was cold, especially in the northern areas, with rainfall in the spring and a lower total heat summation recorded in all areas. Compared to last season, both the maximum and minimum average temperatures were lower between October and January; February was warmer than the historic records, and there were more precipitations during the whole period. This resulted in red wines of vivid colours, nice acidity, moderate alcohol content and good fruit intensity.

### VINIFICATION

The grapes were picked by hand in April and taken to the winery, where they were destemmed, crushed, and deposited in stainless steel tanks. Fermentation took place at 25°–28°C with two daily pumpovers. Depending on the development of each individual lot, the post-fermentative maceration lasted 10 to 25 days. 30% of the wine was kept in French and American oak barrells for 4 months to round out its tannins and add a sweet feeling on the palate. The final blend was then fined, stabilized, and lightly filtered before bottling.

# WINEMAKER'S COMMENTS

Of a bright ruby-red colour, our 2013 Merlot Estate Series shows aromas and flavours of red fruits, such as strawberries and cherries, along with balsamic notes of bay leave, spicy hints of pepper, all framed by toasted shades of mocha and bittersweet chocolate. On the palate it has a fresh acidity, a soft texture and a persistent ending.