



D.O.: Curicó Valley

The grapes for the Estate Series Merlot 2015 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.

VINTAGE NOTES

The 2015 vintage produced great quality fruit due to the dry and warm growing conditions experienced in the spring and summer months. Wide oscillation temperature between day and night slowed down the ripening of the grapes enabling them to preserve their vivid colours and freshness. That allows to have wines with a very good concentration and rounded tannins.

WINEMAKING NOTES

The grapes were harvested in early April and taken to the winery, where they were destemmed, crushed, and deposited in stainless steel tanks. Depending on the development of each individual lot, the post-fermentative maceration lasted 10 to 25 days. 35% of the wine was kept in oak barrels for 3 to 6 months to round out its tannins and add a sweet feeling on the palate.

TASTING NOTES

Intense aromas of cherries, plums and blueberries are complemented with subtle hints of bay leave, cedar and spice. Fresh red berry fruit flavors are framed by toasted shades of mocha and bittersweet chocolate, leading to a long persistent finish.

FOOD PAIRING

Enjoy with pasta, white meats and cheeses.

TECHNICAL INFORMATION

COMPOSITION: 85% Merlot, 15% Carmenere

ALCOHOL: 13.5%

PH: 3,51

residual sugar: 1,97 g/L

TOTAL ACIDITY: 5,41 g/L (in tartaric acid)

