



ESTATE

Merlot 2019

VINEYARDS

APPELLATION: Chile

Our Estate Merlot's grapes come from selected terroirs located in the Aconcagua and Maipo Valleys. The Aconcagua Valley vineyards are in northern Chile, close to the Pacific Ocean's coast, on rolling hills at an altitude of 300 meters above sea level. The valley has moderately warm summer days and fresh evening breezes of the Mediterranean climate, which allows the development of intense colours and ripe flavours. In different circumstances, the Maipo Valley confers the grapes for this wine, specially selected for the rainy winters and dry summers that characterize the valley. The vineyard is planted on deep clay-loam soils, typical of Chile's central region.

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. The 75% of the wine was aged in oak barrels, 25% new, for 6 months to round out its tannins and add a sweet feeling on the palate.

TASTING NOTES

A brilliant ruby red colour and a combination of aromas of fresh red fruits with herbal and balsamic notes that are characteristic to the variety, all framed with roasted coffee, caramel and pastries coming from the oak. The palate is soft, with flavours of cherries, plums and a subtle note of peppermint—a wine with a good volume and fine tannins, which give a very smooth and pleasant mouthfeel.

FOOD PAIRING

Enjoy with pasta, white meats and cheeses.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.6

TOTAL ACIDITY:

5.13 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.42 g/L

