

## THE EXPERTS' CHOICE

### Estate Reserva

*Merlot 2022*

#### VINEYARDS

**APPELLATION:** Chile

The grapes for this Estate Reserva Merlot are from selected Aconcagua and Maipo valley terroirs. The Aconcagua Valley vineyards are located north of Santiago, near the Pacific coast, on hillsides 300 metres above sea level. The Maipo Valley vineyards, for their part, are alluvial in origin with a clay-loam texture. Both valleys feature a Mediterranean climate with moderately warm summer days and cool nighttime breezes that favour the development of intense colours and ripe flavours.

#### VINTAGE NOTES

A dry and slightly warm season with high acidity and intense colour in the grapes that delivered concentrated wines with ripe tannins and acidity that contributes freshness and elegance. It was one of the five driest in the past 100 years, with just 64 mm of rainfall despite the historic average of 128 mm. Despite the lower precipitation, the yields generally remained stable. The sum of the season's conditions resulted in concentrated red wines with intense colour, ripe tannins, and acidity that provides freshness and elegance.

#### WINEMAKING NOTES

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. A 75% of the wine was then aged for 6 months in oak barrels.

#### TASTING NOTES

Estate Reserva Merlot 2022 has a ruby red colour and a combination of aromas of fresh red fruits with herbal and balsamic notes that are characteristic of the variety, all framed with roasted coffee, caramel, and pastries coming from the oak. On the palate, shows notes of vanilla, chocolate, and soft notes of cherries and plums, and a subtle touch of peppermint and bay, a wine of smooth and pleasant entrance given by its polish tannins, of great volume and medium persistence.

#### TECHNICAL INFORMATION

**ALCOHOL:**

13.5%

**PH:**

3.61

**TOTAL ACIDITY:**

5.51 g/L (in tartaric acid)

**RESIDUAL SUGAR:**

2.39 g/L

**AGEING:**

6-8 months in French oak barrels.

