



ESTATE

Merlot 2021

VINEYARDS

APPELLATION: Chile

The grapes for this Estate 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.

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 Merlot 2021 has a 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. 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.

FOOD PAIRING

Enjoy with pasta, white meats and cheeses.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.57

TOTAL ACIDITY:

5.22 g/L (in tartaric acid)

RESIDUAL SUGAR:

2.39 g/L

