

**CASTILLO DE MOLINA**

**Merlot 2010**



**VARIETALS:**

100% Merlot

**ORIGIN:**

This wine has been made with the best Merlot grapes sourced from the vineyards Viña San Pedro owns in Rapel Valley. The vineyards are planted in the Andes Mountains piedmont, in clayey soils with 5 to 15% slopes. The conduction system of the vines is that of a vertical trellis with drip irrigation.

**CLIMATE:**

The 2010 vintage season began with a cold spring that delayed budding, but then in summer, temperatures increased considerably. Later, in February, temperatures decreased once again, which allowed for a slow ripening of the grapes. This produced wines with great aromatic intensity and with a good balance of acidity and alcohol, resulting in wines which are fresh and rich in color.

**HARVEST:**

Grapes were hand-picked during the first week of April. Vineyard's yield was 9.5 tons/hectare.

**VINIFICATION:**

Cold maceration for 3 days. Alcoholic fermentation carried out with selected yeasts at controlled temperatures between 25 and 27° C. 5 short pump-overs a day were carried out. 20 to 25 days of maceration in total. Aging was carried out for a period of 10 months in French oak barrels, 30% of which were new, 35% of a single use and 35% of 2 uses.

**ANALYSIS:**

A°: 14.0 %  
TA: 5.65 g/L (C4H6O6)  
pH: 3.45  
VA: 0.5 g/L  
RS: 3.4 g/L

**TASTING NOTES:**

*Visual: Intense red ruby color.*

*Aroma: Presents a very fruity and aromatic nose, where mainly red fruits like plums and blackberries stand out, combining with subtle toasted aromas, toffee and vanilla which come from time in French barrels.*

*Palate: : In the mouth, it is a wine of great fruitiness, round and with a good body, with ripe and balanced tannins which grant the wine a long finish.*

*It may be drunk immediately or held for 3 to 4 years.*

*Serving Suggestion: Ideal to accompany Serrano ham, game birds, deer, risotto and ripe and soft cheeses. To be preferably served between 16 and 17°C.*