

# CASTILLO DE MOLINA

## ❖ MERLOT | 2013

90%..... Merlot.  
5% ..... Syrah.  
5% ..... Carménère.

*Elegante*

### Color

Intense ruby-red color

### Aroma

Aromatic and fruity on the nose and bursting with red fruits such as strawberry and cassis melded with subtle aromas of chocolate and caramel.

### Boca

A wine with ample fruit, round and full-bodied. Sweet, ripe and balanced tannins lend the wine a long, juicy finish.

## ❖ ANALYSIS

Alcohol	14,3
pH	3.5
Residual Sugars	3.3 g/L
Tartaric Acid	5.1 g/L (C4H6O6)
Volatile Acidity	0.42 g/L

## ❖ SERVING SUGGESTIONS



Red Meats



Pastas

16-17°C  
60-62°F



White Meats



Soft Cheeses

## RAPEL VALLEY

### Origin

The finest Merlot grapes were sourced from Viña San Pedro's most prized vineyards in the Rapel Valley or more specifically in Peralillo in the Colchagua Valley, as well as from vineyards in Péncahue in the Maule Valley. The vines are trained with vertical trellis systems with drip irrigation.

### Climate

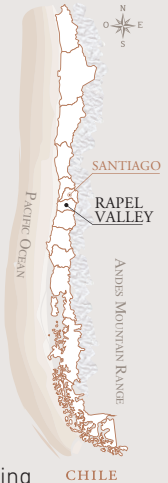
The 2012-2013 season was a slightly cooler than normal, delaying harvest by one week and resulting in fresher, more aromatic wines with lower alcohol content. The harvest date, along with sound agricultural management were key to producing fresh, fruity and expressive wines. The wines were therefore blessed with a good balance of acidity and alcohol, producing fresh wines of intense color.

### Harvest

The grapes were harvested by hand during the last week of March and the first week of April 2013.

### Vinification

Cold maceration for 3 days. Alcoholic fermentation took place using selected yeasts and controlled temperatures between 24° and 26°C. Pumpovers 3 times per day. Incubated for 20 days in total. Development in French oak for 12 months.



SAN PEDRO  
EST. 1865