



MERLOT 2016

• GRAPE VARIETY

95% Merlot 5% Syrah

• ORIGIN

Central Valley

• HARVEST

The grapes were harvested by hand once they reached 23-24° Brix. The harvest usually occurs at the end of March until mid April with a vineyard yield of 20 tonnes per hectare.

• VINIFICATION

Once the grapes arrive at the winery, cold maceration (15°C) is carried out for 12 hours, after alcoholic fermentation occurs at controlled temperatures (under 28°C).

Pumpovers take place 2 to 3 times per day with an aim to produce a deeply colored wine that retains the fruity character of the grape. Before the fermentation is finished, the grape must is separated from the skins, to avoid excessive phenol extraction. The whole process is conceived to produce wines with high fruit intensity and smoothness on the palate. After finished the fermentation, the wine stays in contact with wood for 3 months.



• NOTES FROM THE WINEMAKER



Ruby-red color with violet hues.



Intense, fresh and fruity aromas of blackberry and plum, melded with smooth toasted notes and sweet vanilla.



A medium-bodied wine with smooth tannins and a pleasing finish.

• ANALYSIS

A°	13,0%
TA	5,0 g/L
pH	3,6
RS	4,0 g/L

• PAIRING

Ideal to pair with beef, lamb, pork, duck, cheeses, pasta and pizza.



Best serve at:
59-63°F