RESERVA

MERLOT 2019

MAULE VALLEY

VINEYARDS

Our vineyard on the La Esperanza estate in San Rafael in the Maule Valley was planted over twenty years ago. The vines are planted in soils of volcanic origin of varying depths, forming slopes with differing levels of solar exposure. This provides elements to each block of vines that enrich the final blend. The climate is Mediterranean with four well-defined seasons and is influenced by the evening breezes blowing in from the mountains.

VINIFICATION

Fermentation takes place in stainless steel tanks at temperatures of 77°F to 82.4°F and the level of extraction for each batch is decided on a daily basis through tasting. The malolactic fermentation takes place in stainless steel tanks and the wine is then aged in new and used French and American oak barrels for different periods of between 6 months and a year. Then the different batches are blended to obtain wines that achieve a good balance between the fruity notes typical of the variety, notes of oak and hints of ageing.

ANALYSIS

Alcohol: 14,0% vol.
Residual Sugar: <4 g/L.
Composition: 96% Merlot, 4% Cabernet Sauvignon.

TASTING NOTES

Colour: Intense ruby red.
Aroma: Plums, sarsaparillas and fresh strawberries, hints of vanilla and white pepper.
Flavour: Morello cherries, with raspberries and spices. This is a medium-bodied, well-balanced wine with a viscous mouthfeel and a long finish.

SERVING SUGGESTIONS

Serving temperature: 60.8°F.
Food pairing: All types of pasta dishes, mature cheese and roast meat.

Recommended storage conditions for bottled wine 10-20°C, 65-75% RH, Away from strong odors and direct light.