

# RESERVA

## Merlot 2017

MAULE VALLEY



### VINEYARDS

San Rafael Vineyard, located 30 km from the Andes Mountains. Soils of volcanic origin, of varying depths, forming slopes with different exposures to the sun. Mediterranean climate with four well-marked seasons and the influence of evening breezes from the Andes.

### VINIFICATION

Fermentation in stainless steel tanks at temperatures from 77.0° to 82.4°F and extraction levels depending on the batch, with daily testing. Malolactic fermentation takes place in stainless steel tanks; a percentage is aged for 4 to 6 months in new and used barrels of French and American oak and a percentage in steel tanks, to keep a balance between fruit and touches of wood.

### ANALYSIS

**Alcohol:** 14,0% vol.

**Residual Sugar:** <4 g/L.

**Composition:** 96% Merlot, 4% Cabernet Sauvignon



### TASTING NOTES

**Colour:** intense ruby-red.

**Aroma:** plumas, sarsaparillas and fresh strawberries, touches of vanilla and white pepper.

**Flavour:** sour cherries, raspberries and spices. Syrupy with a medium body, good balance and long finish.

### SERVING SUGGESTIONS

**Serving temperature:** 60.8°F.

**Food pairing:** all types of pastas, ripe cheeses and roast meats.