

ESTATE RESERVE



Merlot 2014

CASABLANCA VALLEY

Vineyards The grapes for this wine come from our Belén property in the Casablanca Valley. The soils are clay and granitic with limited fertility, and the vineyards are planted on hillsides with a north-west orientation and double-guyot pruned. They are planted to high density (10,100 plants/ha) to obtain yields of 1 kg per vine to ensure grapes with high concentrations of aromas and flavors. Harvest takes place in late April.

Vinification The grapes are handpicked and the bunches are selected in the vineyard. Once crushed, it is macerated at low temperature for 3 days at 5°C to obtain fruity aromas and a deeper colour. The fermentation temperature is kept at around 25°C in order to achieve a gentle extraction and mild tannins. After malolactic fermentation, part of the wine is aged for ten months in French oak barrels that have been used a varying number of times, and then rests in the bottle for a further 6 months.

Tasting Notes **Colour:** deep red with touches of purple.
Aroma: fresh red fruits such as cherries and raspberries, notes of white pepper and cedar.
Flavour: the cool climate is perceptible in its fruit, with its tense acidity and great juiciness. Medium-bodied, with elegant tannins and great freshness.

Serving Suggestions **Food Pairing:** ideal to accompany white cheeses, pastas with tomato-based sauces and stewed or casserole meat..
T°: 15° C.



Analysis

Alcohol: 13.5%
 pH: 3.41
 Total Acidity: 3.70 g/L.
 Residual Sugar: 2.44 g/L.