



RESERVA

Merlot

Origin

Central Valley

Variety

85% Merlot and 15% Cabernet Sauvignon

Terroir

The grapes used to produce this wine come predominantly from our own vineyard in Maule, and also from long-term growers with whom we have been working in previous vintages that are located in the Rapel Valley. The Maule estate soils have high presence of intrusive volcanic rocks dominated with granodiorite, tonalite and diorite where Hornblende and Biotite minerals (common in igneous and metamorphic rocks) or batholiths (enormous igneous masses) abound. The average rainfall is 320 mm and average temperatures in the summer months vary between a minimum of 10°C up to a maximum of 27°C. The volcanic soils in Rapel are packed with igneous rocks, both volcanic and intrusive in character. Loamy clay in texture, they have high minerality, medium fertility and good drainage. The average rainfall is 710 mm and average temperatures in the summer months vary between a minimum of 12°C-13°C up to a maximum of 32°C. This great daily temperature variation promotes a slow ripening and the correct development of the tannins.



Winemaking

The grapes were hand-harvested and carefully transported to the winery. The process begins with rigorous selection of the clusters. After destemming and pressing, the grapes undergo a pre-fermentative cold maceration for 4 days at 6°C-8°C, in order to obtain the greatest color intensity and concentration of aromas. After this, alcoholic fermentation begins, using selected yeasts and maintaining strict temperature control to ensure that it does not exceed 28°C. Successive pump-overs are used to extract the right level of tannins and color from the skins. Once the alcoholic fermentation had finished, a post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins. The total time in the tank is between 22 to 25 days. After the wine was devatted, it is racked into French and American oak, where it undergoes through malolactic fermentation and ageing for 9 months.

After cask ageing, the Reserva Merlot is blended. The Merlot gives the ripped red fruits and chocolate notes alongside with rounded tannins, whilst the Cabernet Sauvignon provides the structure and energy. The blend thus achieves a pleasant harmony and has good ageing potential.

Tasting Notes

This Reserva Merlot is smooth and expressive with aromas and flavours that offer a pleasant mix of dark fruits especially plums and black cherries with subtle hints of cedar and smoke too. It is an approachable and medium-bodied wine with round tannins and is great to serve with grilled meats and vegetables. Serve ideally at 16°C.

Winemaker

Pilar Díaz

