

Merlot Reserva 2022 6x75cl

Grapes
100% Merlot

Region/Appellation
Colchagua Valley

Alcohol by volume
13.50%

Residual Sugar
2.92 g/l

pH
3.53

Total Acidity
5.52 g/l

Drinking Window
2024 - 2027

Tasting Guide



Tasting note printed
03/07/2024

Winemaker Notes

This wine has a deep ruby red colour. The nose is fresh with aromas of berries such as raspberry and strawberry. These are accompanied by black pepper and snuff notes, with some hints of violet typical of Malbec. The palate is refreshing and balanced with vibrant acidity.

Vineyard

The Colchagua Valley is home to Estate, located 200 km south of Santiago and 60 km from the coast at 150 metres above sea level. Estate has approximately 1,085 ha with approximately 75% of untouched land and Mediterranean climate, where cool nights and gentle breezes temper the sun's energy creating perfectly ripe, intense, concentrated and balanced wines. The Reserva Merlot grapes are sourced from specific vineyard blocks in the Estate which have moderately deep clay colluvial soil with embedded stone.

Winemaking

This wine has a deep ruby red colour. The nose is fresh with aromas of berries such as raspberry and strawberry. These are accompanied by black pepper and snuff notes, with some hints of violet typical of Malbec. The palate is refreshing and balanced with vibrant acidity.

Vintage

The opening months of the season corresponding to the autumn and winter months were generous in rainfall, reaching 302 mm which - although it is slightly below the historical average of 391 mm - allowed us to gather a good accumulation of water for the rest of the season. Particularly, the rains we experienced by the end of the winter and the beginning of spring during August and September were considerable, rising up to 263 mm, totalling 263 mm, boosting our vineyard to begin the growing season with striking vigour. As has been the trend in recent years, spring turned out to be warmer than the historical average, bringing bud break to unfold around seven days earlier than estimated. However, the course of temperatures shifted notoriously from November, and, just like the previous season, we witnessed the arrival of cooler temperatures than average during the summertime, which even extended into early fall. This scenario slowed down the ripening of our grapes, which made the most out of this slow pace to reach astounding quality. By the end of the season, the recorded heat summation confirmed us it was indeed a slightly cooler vintage than average. Yields across the different varieties were barely lower than the previous season, within the estimated ranges that ensure a positive vintage.

Food match

Grilled and Roasted Red Meats

Grilled chicken with roasted veg in a rich tomato sauce

