

Grapes

86.1% Merlot
9.4% Alicante Bouschet
4.3% Malbec
0.2% Petit Verdot

Region/Appellation

Aconcagua & Curicó
Valleys

Alcohol by volume

13.50%

Residual Sugar

3.33 g/l

pH

3.6

Total Acidity

5.57 g/l

Drinking Window

2024 - 2027

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

03/07/2024

Estate Reserva Merlot 2021 6x75cl

Winemaker Notes

A brilliant ruby red colour and a combination of aromas of fresh red fruits with herbal and balsamic notes that are characteristic to the variety, all framed with roasted coffee, caramel and pastries coming from the oak. The palate is soft, with flavours of cherries, plums and a subtle note of peppermint. A wine with a good volume and fine tannins, which give a very smooth and pleasant mouthfeel.

Vineyard

The grapes were harvested and taken to the winery where they were destemmed, crushed and fermented in stainless steel tanks. Depending on the development of each individual lot the post-ferment maceration lasted 10 to 25 days. 75% of the wine was aged in oak barrels for 7 months to round out its tannins and add a sweet note on the palate.

Winemaking

The grapes were harvested in early April and taken to the winery, where they were destemmed, crushed, and deposited in stainless steel tanks. Depending on the development of each individual lot, the post-fermentative maceration lasted 10 to 25 days. 75% of the wine was aged in oak barrels for 6 months to round out its tannins and add a sweet feeling on the palate.

Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley, rainfall was only 21 mm, which had no impact on the fruit's health. The months of February and March were cold, and the ripening advanced slowly. During the last week of March, we had the last rays of sunlight necessary to reach the desired ripeness. The cold summer condition resulted in moderate alcohol and vibrant acidity, producing wines of excellent colour and aromatic intensity, fresh and balanced

Food match

Grilled and Roasted Red Meats

Enjoy with simple pasta dishes

