

Grapes

Region/Appellation
Aconcagua & Curicó
Valleys

Alcohol by volume
13.50%

Residual Sugar
3.36 g/l

pH
3.53

Total Acidity
5.21 g/l

Drinking Window
2024 - 2026

Tasting Guide

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

Tasting note printed
27/12/2024

Estate Merlot 2023 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

A warm and challenging vintage regarding vineyard management and harvest decision making but the wines have good colour, ripe fruit, delicate tannins, and juicy acidity thanks to the coastal trough effect. December, February, and March brought higher-than-normal temperatures, resulting in the highest heat summation we have ever recorded. From the phenological point of view, budburst began around the normal time but was rather uneven due to the cloudy conditions caused by the coastal trough. However, shoot growth quickly homogenized thanks to the temperatures and the good water supply in the soil. The conditions during flowering were favourable, ensuring good fruit set and generating evenly sized clusters with a greater number of smaller berries. Veraison was short and uniform due to the good heat summation. The fruit was able to ripen well and remain in a good condition with excellent quality right through until it was harvested. Meanwhile, the use of protective netting in our vineyard helped reduce the amount of direct radiation and thus retain the fruit profile and natural acidity of our grapes. The fact that most varieties were harvested around the usual time reveals the positive effect of our management strategies in ensuring the grapes were able to evolve and ripen slowly and gradually despite the high temperatures. The good fruit ripening due to the higher heat summation, complemented by excellent vineyard management and the retention of colour and acidity thanks to the coastal trough effect, resulted in the production of wines with good colour, fresh, ripe fruit aromas, juicy expression, and fine-grained tannins.

Food match

Grilled and Roasted Red Meats

Enjoy with simple pasta dishes

