

SELECT TERROIR

MERLOT
VINTAGE 2018



DENOMINATION OF ORIGIN

Cachapoal Valley. Vineyards located in the agricultural heart of the valley, where the warm climate and beneficial daily temperature oscillation delivers elegant and well-balanced reds.

VINTAGE

The 2018 harvest began a little later than normal due to a cold and rainy spring followed by a temperate summer. High temperatures in March and April allowed the fruit to finish ripening and also helped compensate for the late start on the harvest, which ended in early May. The quality was very good, and despite yields that were higher than expected, the wines have good aromatic intensity and acidity as well as the proper volume, character, freshness, and rounded tannins.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 82°F (28°C), followed by a 3-day post-fermentation maceration. Part of the wine was aged in oak barrels for 4–6 months to obtain greater complexity in the final blend.

VARIETY

100% Merlot, hand picked from mid- to late April.

VINEYARD YIELDS

4.2 t / acre - 10 t / ha

AGING

40% of the blend in oak barrels for 4–6 months.

SERVICE TEMPERATURE

63°F (17°C)

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.39
Total Acidity (H2SO4):	3.38 g/L
Volatile Acidity (C2H4O2):	0.43 g/L
Residual Sugar:	5.79 g/L

WINEMAKER'S NOTES

- Color :** Intense ruby red.
- Aroma :** Red fruits such as plums and spices with light notes of toast.
- Palate :** Ripe, smooth, and well balanced.
- Gastronomy :** White meats, pastas, steamed vegetables, and cheeses.