

RESERVA

MERLOT
VINTAGE 2014



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

VINTAGE

In this 2014 vintage, the spring was cold and rainy with frosts that reduced fruit set and lowered the natural yields. The hot, dry weather during the summer and fall resulted in a healthy, ripe, and concentrated production and enabled us to begin harvesting earlier than usual with exceptional grapes that will deliver concentrated wines full of flavor.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by another 6 days of post-fermentation macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8-10 months to obtain and deliver greater complexity and structure.

ACCOLADES

- **89 points** – Vinous - June 2015, 2013 vintage
- **Recommended** – 2015 IWC “International Wine Challenge”, 2013 vintage
- **Bronze Medal** – 2014 Annual Wines of Chile Awards, 2012 vintage
- **90 points** – 2015 La CAV Tasting Table, 2012 vintage

VARIETY

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

VINEYARD YIELDS

3.3 t / acre - 8 t / ha

AGING

100% of the blend in French and American oak barrels for 8-10 months.

SERVICE TEMPERATURE

64°F (18°C)

BASIC ANALYSIS

Alcohol:	13°
pH:	3.54
Total Acidity (H ₂ SO ₄):	3.43 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.49 g/L
Residual Sugar:	2.44 g/L

WINEMAKER'S NOTES

- Color :** Deep violet-ruby red.
- Aroma :** Very fruity with notes of plums and blackberries accompanied by intense and unmistakable notes of caramel, vanilla, and chocolate.
- Palate :** Smooth, with ripe tannins, good structure, and very good balance.
- Gastronomy :** To accompany red and white meats, pastas, game birds, and cheeses.