

# SELECT TERROIR

**MERLOT**  
**VINTAGE 2016**



### 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 2016 vintage was marked by a dry winter followed by a cold and rainy spring. Although the cool conditions had delayed the maturation process somewhat, the temperate summer enabled the grapes to ripen. Fall began dry, but unusual rain in late April made it necessary to harvest some red varieties earlier than anticipated. The resulting wines are fresh and very elegant, with good balance and low alcohol levels.

### 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.

### ACCOLADES

• **Best Buy** – Wine Enthusiast 86 points - Nov.2015, 2014 vintage

### 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:	13.1°
pH:	3.35
Total Acidity (H2SO4):	3.43 g/L
Volatile Acidity (C2H4O2):	0.45 g/L
Residual Sugar:	5.16 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.