

Merlot

Reserve, Momentos

Curicó Valley

pH: 3,68

Acidity: 3,36 gr/lt

Alcohol: 13,5°

Residual sugar: 3,24 gr/lt

Yield / hectare: 12 tons

This Merlot Reserve is a bright cherry-red color. The nose displays an interesting combination of black fruit flavors such as blackberries and plums, accompanied by light touches of smoke, coffee and mocha. Medium bodied on the palate, with smooth ripe tannins that give way to a silky textured wine with a pleasing finish.

Curicó Valley

Located at latitude 35° S, this valley extends from the base of the Andes Mountains to the Pacific coast. The valley is alluvial in origin, with loam-textured soils changing to deeper clay-loam nearer the coast. It has a semi-arid Mediterranean climate with an extended dry season and more than 700 mm (27.6 in) of precipitation per year. An excellent daytime-nighttime temperature oscillation of more than 18°C/32°F makes this a privileged winegrowing valley.

Vinification

Harvesting began on March 15, with the grapes handpicked and transported to the winery in bins, where they were gently crushed and deposited in stainless steel tanks. Approximately 30% of the fruit underwent a cold soak at 10°C (50°F) for three to five days to improve color extraction and maximize fruit flavors. Alcoholic fermentation was carried out at 26°–30°C (79°–86°F) with three pumpovers daily.

The duration of post-fermentation maceration depended on the development of each batch, and the wine was kept in contact with the lees for 10–20 days. Following this maceration, 70% of the wine was aged for approximately six months in French oak barrels to help round out the wine and smooth out the tannins. Once the final blend was obtained, the wine was cold decanted and lightly filtered before bottling.

Serving suggestions

Ideal for serving with mild cheeses, duck, chicken and pasta with tart sauces.

Best served at

16°–18° C (61°–64°F)