



BAJO SIETE

MERLOT 2016

VINEYARD

Our Merlot comes from vineyards in the Central Valley, where Chile's most traditional wine-producing regions are located. This valley is bordered by the Andes Mountains to the east and the cold waters of the Pacific Ocean to the west. It has a Mediterranean climate and pronounced differences between daytime and nighttime temperatures, which encourages tremendous aromatic intensity in the wine grapes.

Our Merlot comes from 13-year-old vines planted in the La Esperanza and Río Bonito blocks of the San Rafael vineyard (Maule Valley) and the Santa Lucila blocks in Los Niches (Curicó Andes). All the vines are trellised to vertical shoot position, planted 1.5 x 2.2 m apart and drip irrigated.

Foliage management begins in the spring to eliminate undesired shoots. In late December leaves are pulled from the side that receives the morning sun for better solar exposition to the bunches and help improve ventilation. Undesired bunches are cut (green harvested) during fruit set to obtain 12 tons per hectare.

Climate: Sub-Humid Mediterranean.

VINIFICATION

The Merlot was hand picked during the month of April in both the San Rafael vineyards as well as those in the Los Niches zone.

Most of the grapes were hand picked, although a small portion was machine harvested to ensure the optimal degree of ripeness.

Upon arriving at the cellar, the grapes were destemmed carefully for minimal breakage of berries and seeds. 100% of the grapes were fermented in stainless steel tanks for 10 days at 24°–27°C with 2–3 pumpovers per day to achieve the maximum varietal expression in the final blend. A portion of the blend aged in French and American oak barrels for 5 months prior to bottling. It was lightly filtered and bottled.

Denomination of Origin:	Central Valley
Varieties:	100% Carmenère
Alcohol:	12.5°
pH:	3.61
Total Acidity:	5.53 gr/L (tartaric)
Residual Sugar:	3.9 gr/L

TASTING NOTES

Bright, intense cherry-ruby red with a violet hue and aromas of red fruits such as cherries and raspberries intermingled with subtle notes of toast and vanilla from a short period in used oak barrels.

The palate is mild with good structure and complex harmony between its red fruit and sweet spices.

FOOD PAIRING SUGGESTIONS:

Italian cuisine, Chilean corn pie, stews, lean meats, white meats, and poultry.

