



# RESERVA

# MERLOT

2015

## WINEMAKER'S NOTES

Once the harvested fruit reached the winery, it was destemmed but not crushed, and care was taken not to break the berries. This year's Merlot did not undergo a pre-fermentation cold maceration. Alcoholic fermentation lasted approximately 10 days at 24°–25°C with 3 pumpovers per day. The volume of pumped must and the incorporation of air depended on the stage of fermentation and enological tastings. Total maceration time was 18–20 days. The wine was later lightly filtered and bottled.

## AGING

60% of the final blend was aged in previously used French and American oak barrels for 8–10 months.

## HARVEST REPORT

The 2014–2015 season was one of the hottest in recent years, and March in particular was one of the hottest on record. It was also a very dry season, and the combination led to accelerated ripening.

Therefore, the general strategy this year, including for red wines, was to protect the fruit from direct sunlight and keep the microclimates around the ripening bunches cool to delay ripening and to conserve aromas and natural acidity and to conserve aromas and natural acidity while preventing over ripening and elevated final alcohol levels.

## TASTING NOTES

This Merlot stands out for its intense cherry-red color and aromas of fresh red fruits such as strawberries complemented by sweet notes from its time in oak barrels. The palate is pleasing and medium-bodied with sweet and friendly tannins and tremendous persistence.

## FOOD PAIRING

Excellent with cheeses, white meats with wine-based sauces or mushrooms, vegetable soups and corn-based dishes such as Chilean-style tamales.

Appellation:	Maule Valley
Vineyard:	San Rafael
Location:	San Rafael
Composition Varieties:	97% Merlot 3% Carmenère
Alcohol:	13,5°
pH:	3,58
Total Acidity:	5,65 g/L
Residual Sugar:	3,81 g/L



BAJO SIETE