

HUELLENAS

Reserve

Merlot
2014

Origin:

Denomination of Origin: Molina Andes, Curicó Valley
Vineyard: Los Niches
Blocks: Santa Lucila H7 and H9
Distance from the Andes Mountains: 6 kilometers
Altitude: 320 m.a.s.l.
Soil Type: Alluvial soils originating from the Lontué River, which surrounds the vineyard and has left concentrations of round stones, gravel, sand, silt, and clay. The Merlot grows on an alluvial terrace with sandy-loam on the surface and at depth with good drainage and depth.
Climate: Mediterranean, influenced by the Andes Mountains with cold nights and hot summer days with high solar radiation. The proximity to the river creates a microclimate that moderates the temperatures.
Exposure: North-west
Vine Age: 16 years

Composition:

Varieties : 96% Merlot; 4% Cabernet Sauvignon

Analysis:

Alcohol: 14,1°
Residual Sugar: 2.1 g/l
Total Acidity: 5,3 g/l (tartaric)
pH: 3.5

Aging & Cellaring:

100% of the wine was aged for 12–14 months in French oak barrels (10% new).
Cellaring Potential: 6 years

Winemaker's Comments

The grapes were hand picked on April 16–20. The bunches were destemmed without crushing and fermented in closed 13-ton stainless steel tanks with selected yeasts. The grapes were cold macerated for 6 days prior to fermentation, and total maceration time was 24 days.
Upon completion of alcoholic fermentation, the wine was racked to barrels, where it completed its malolactic fermentation spontaneously in 4 months. The wine was aged for 12–14 months in oak barrels (85% French, 15% American, and 10% new).
The wine was lightly filtered prior to bottling.

Tasting Notes

Bright and intense ruby red in color, this 2014 Merlot presents aromas that recall blackberries, red cherries, and sweet plums, with spicy notes such as black pepper and cinnamon as well as subtle notes of vanilla and cocoa rounding out the complex nose. The palate offers firm structure with smooth tannins that meld in an elegant wine with a long finish.

Harvest Report

The 2013–2014 season will be remembered for its cold spring frosts, which delayed the onset of ripening. Fortunately, the location of our vineyard on the banks of the Lontué River in the Curicó Andes Valley reduced the effect of the frosts and we were able to reach summer with a good number of small bunches. The summer presented normal temperatures with hot periods, which accelerated ripening. The grapes were healthy, small, and flavorful with good acidity at harvest during the third week of April.

